

Yellow Pea Protein



Cat. No. AMRM-TVP007

Lot. No. (See product label)

Product Name

Yellow Pea Protein

Description

Unlike other plant proteins which have a distinct taste requiring masking through the use of various flavour additives, yellow pea protein has a neutral taste (mild pea flavour), making it suitable to be added directly into existing food and beverage products.

Ingredients

Protein:88%

Fat:5-7%

Carbohydrates:Sodium:0.19%

Ash:2-4%

Applications

Leguminous proteins such as Yellow Pea are generally regarded as valuable sources of amino acids, and are therefore often considered nearly as valuable as animal proteins or used as an alternative to them.

Colour

Yellow Pea powder has a neutral off-white colour which makes it ideal as a source for food formulations as it has little effect on the colour of the final product.

Odour

Reduces the odours typically associated with plant proteins, enabling the seamless application in a range of food and beverages.

Texture

Yellow Pea protein powder has a fine texture and excellent solubility.

Sustainability

Yellow Pea is a 'nitrogen-fixing crop' and are used in rotational crop farming. They require no fertiliser, reducing crop input costs significantly. Grain yields following faba plantings are higher, and after stripping and drying the Yellow Pea the dry matter can be used as eco-friendly green compost.

Storage

Store in a cool, dry area. Refrigerate after rehydrating.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY