

Mung Bean Protein

Cat. No. AMRM-TVP008

Lot. No. (See product label)



Product Name

Mung Bean Protein

Description

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

Ingredients

Protein:85%

Fat:6-8%

Carbohydrates:Sodium:0.18%

Ash:2-4%

Applications

Leguminous proteins such as mung beans 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

Mung bean 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

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

Texture

Mung bean protein powder has a fine texture and excellent solubility.

Sustainability

Mung is a 'nitrogen-fixing crop' and are used in rotational crop farming. They require no fertiliser, reducing crop input costs significantly. Grain yields following mung plantings are higher, and after stripping and drying the beans 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