

Pea Peptide

Cat. No. PAE-069

Lot. No. (See product label)



Product Name

Pea Peptide

Package

25 kg/drum

Product overview

Pea peptide is a protein hydrolysate of pea protein through protease action and special treatment. As a new type of pea deep-processed product and nutriment that is better than pea protein, it has been used in food, medicine, the daily chemical industry, etc.

Description

Pea polypeptide has quite high water retention, oil absorption, and good gel-forming properties, as well as certain foaming and emulsifying properties, making it suitable for flour products, pastry products, and meat products. A wide range of applications has also demonstrated anti-oxidation, scavenging free radicals, lowering blood pressure, lowering blood lipids, lowering cholesterol, anti-cancer, anti-fatigue, anti-aging, and many other positive effects on the human body from various aspects, which can help improve immunity. Strengthen, regulate the intestines and stomach, fully supplement amino acids, promote postoperative recovery after illness, help to slim and to slim, and promote collagen synthesis. Pea peptides are easier to digest and absorb than traditional pea protein, and they also have unique physiological functions that pea protein does not have. Pea peptide is superior to pea protein in terms of physical and chemical properties, nutritional properties, and functional properties, so its application prospects are very broad and the market potential is huge.

Specification

80% oligopeptides

Application

Widely used in food, beverage, pharmaceutical, cosmetic and wine, beverage, syrup, jam, ice cream, pastry, and so on.

Features

Super solubility, Lower blood pressure, lower cholesterol, Clearing away heat and detoxification, Rich in nutrition

Shelf life

2 years

Storage

Keep in a cool, dry, and clean place, Protect from moisture and direct light.

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