

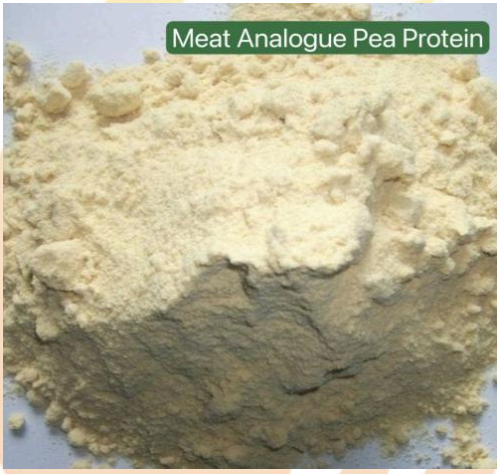















Application of Pea Protein




Type	Product characteristics	Application area
PPI80/85 OPI80/85	<p>Pea protein is a kind of high-quality plant protein, which is made from high-quality NON-GMO peas and was produced by Isolation, flash evaporation, spray drying and other processes. It is rich in 18 kinds of amino acids, including high lysine content, allergen free, cholesterol free and high digestibility. The product with good dispersivity, stability, emulsification, high gelling and other functions.</p>  <p>Pea Protein Isolate</p>	<p>It can be widely used with a variety of baked goods, functional drinks, meat products, health food, condiments and wine filtration</p>    

<p>MAP80</p>	<p>Compared with conventional pea protein, it has stronger function. Its good gelation is especially suitable for plant meat products and emulsification products. The water and oil holding capacity is around 1:4:4 (1 means one part MAP, 4 means four parts water, and 4 means four parts oil).</p>  <p>Meat Analogue Pea Protein</p>	<p>It can be used as binder along with Textured pea protein in vegan burger meat application. And also can be used in bakery foods.</p> 
<p>HPI80</p>	<p>By breaking the molecular polymerization and reducing the molecular weight, the pea protein has a better dispersion, a lighter bean taste and a smoother taste.</p>  <p>Hydrolyzed Pea Protein</p>	<p>Because of its characteristics, it is more suitable for functional drinks.</p> 

MBP85	<p>The protein content in mung beans is very high, about 25%-28%, including globulin, gluten, albumin and alcohol soluble protein, and globulin and albumin content is the most, and the albumin amino acid pattern in mung beans is closest to the amino acid pattern in the human body, so mung beans are a natural high-quality plant protein.</p> <p>Mung Bean Protein</p> 	<p>It can be used in nutritional supplements, plant-based meat products, baked goods, etc.</p> 
FBP85	<p>Fava bean is a crop with higher protein content in beans, and the protein content in 100g fava bean ranges from 21 to 42g, depending on the variety of fava bean, origin and cultivation conditions. The amino acid composition of fava bean protein is close to the ideal ratio required by humans and animals, and contains 8 essential amino acids required by the human body.</p> <p>Fava Bean Protein</p> 	<p>Suitable for egg substitutes, nutritional supplements and dairy substitutes.</p>  

<p>TPP70-3</p>	<p>Granular, particle size is about 3-5mm, light yellow color, taste is very crisp</p> 	<p>Can be used as a crispy coating for chocolate or nutrition bars</p> 
<p>TPP75-1</p>	<p>Added gluten powder, particle size is about 5-15mm, water absorption rate is about 1:2.9, The color is light yellow</p> 	<p>Vegetarian seafood, vegetarian goldfish, meat floss or vegetarian meat</p> 

TPP75-2	<p>The particle size is about 8-15mm, the water absorption rate is about 1:2.4, and the color is golden.</p> 	<p>Vegetarian burger meat, Vegetarian meatballs</p> 
TPP75-6	<p>The particle size is about 20-30mm, the water absorption rate is about 1:3.2, the color is light yellow.</p> 	<p>Vegetarian chicken</p> 
TPP75-11	<p>Added gluten powder, is generous flake, the size of about 20-50mm, water absorption is about 1:2.7</p> 	<p>Vegetarian chicken, vegetarian steak</p> 

TPP80-5	<p>The size is about 30-60mm, and the water absorption rate is about 1:5</p> 	<p>Hamburger meat, vegetarian chicken</p> 
TPP80-9	<p>The particle size is about 1-30mm and the water absorption rate is about 1:2.9</p> 	<p>vegetarian meat</p> 
TPP80-9A	<p>The particle size is about 1-20mm and the water absorption rate is about 1:1.7</p> 	<p>Vegetarian meatballs Vegetarian sauce</p> 

<p>TPP80-10</p>	<p>The particle size is about 10-18mm, and the water absorption rate is about 1:4</p> 	<p>vegetarian chicken</p> 
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