

## PEA PROTEIN

### PROTEINE DE POIS

#### GENERAL CHARACTERISTICS

Physical aspects	White-cream to beige powder
Composition	Hydrolysed Pea Protein

#### DESCRIPTION

Functionality / Properties	<ul style="list-style-type: none"> <li>➤ Whipping agent</li> <li>➤ Water Soluble</li> <li>➤ Foaming power</li> <li>➤ Heat Stable</li> <li>➤ Functional in neutral as well as in acid conditions</li> </ul>
Use	<ul style="list-style-type: none"> <li>➤ Aerated desserts</li> </ul> <p>Typical dosage: Meringue and mousse applications: 0.5 %</p>

#### SPECIFICATIONS

##### Physico-chemical specifications

Humidity	Max. 7 %
Protein	Min. 50 %

##### Microbiological specifications

Total plate count	Max. 10 000 ufc/g
Moulds	Max. 500 ufc/g
Yeast	Max. 500 ufc/g
E. Coli	Absence in 1 gram
Salmonella spp.	Absence in 25 grams



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

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**NUTRITIONAL INFORMATIONS FOR 100G**

<b>Energetic Value</b>	300 Kcal / 1300 KJ
<b>Lipids</b>	1 g
- <b>Saturated Fatty Acids</b>	0,1 g
- <b>Mono-unsaturated Fatty Acids</b>	0,2 g
- <b>Poly-unsaturated Fatty Acids</b>	0,7 g
<b>Carbohydrates</b>	2,5 g
- <b>Sugars</b>	0,5 g
<b>Protein</b>	61 g
<b>Fibers</b>	2 g
<b>Sodium</b>	9500 mg

**ALLERGENS**

	Presence	Cross contamination
<b>Peanuts and products thereof</b>		
<b>Celery and products thereof</b>		
<b>Cereals, gluten and products thereof</b>		
<b>Crustaceans and products thereof</b>		
<b>Tree nuts and products thereof</b>		
<b>Sesame seeds and products thereof</b>		
<b>Molluscs and products thereof</b>		
<b>Mustard and products thereof</b>		
<b>Milk and milk products</b>		
<b>Lupin and products thereof</b>		
<b>Eggs and products thereof</b>		
<b>Fish and products thereof</b>		
<b>Soya and products thereof</b>		
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>	X	
<b>Coconuts and products thereof</b>		



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**REGULATORY DATA**

<b>GMO</b>	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
<b>Ionization</b>	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.

**DIET**

	<b>Suitable for</b>	<b>Certified</b>
<b>Halal</b>	X	
<b>Kasher</b>	X	
<b>Vegans</b>	X	
<b>Vegetarians</b>	X	

**PACKAGING/STORAGE**

<b>Packaging</b>	150 g plastic tin – Box of 40 plastic tin 1 Kg plastic tin – Box of 12x1 kg – Pallet of 30 boxes (360 kg) 10 Kg carton box – Pallet of 30 boxes (300 kg)
<b>Storage conditions</b>	Store unopened packs under dry and cool conditions (below 25°C) and away from odour producing materials.
<b>Shelf life</b>	24 months in its original and unopened packaging

**ARTICLE CODE**      150 g ⇒ 10267      1 Kg ⇒ 10266      10 Kg ⇒ 10265

We reserve the right to modify this data according to the evolution of our products.

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