

## PEA PROTEIN

### PROTEINE DE POIS

#### GENERAL CHARACTERISTICS

<b>Physical aspects</b>	White-cream to beige powder
<b>Composition</b>	Hydrolysed Pea Protein

#### DESCRIPTION

<b>Functionality / Properties</b>	<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>
<b>Use</b>	<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

<b>Humidity</b>	<i>Max. 7 %</i>
<b>Protein</b>	<i>Min. 50 %</i>

##### Microbiological specifications

<b>Total plate count</b>	<i>Max. 10 000 ufc/g</i>
<b>Moulds</b>	<i>Max. 500 ufc/g</i>
<b>Yeasts</b>	<i>Max. 500 ufc/g</i>
<b>E. Coli</b>	<i>Absence in 1 gram</i>
<b>Salmonella spp.</b>	<i>Absence in 25 grams</i>



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.

NUTRITONAL INFORMATION 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
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm	X	
Coconuts and products thereof		



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## REGULATORY DATA

<b>GMO</b>	<i>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.</i>
<b>Ionization</b>	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>

## 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

<b>ARTICLE CODE</b>	150 g ⇒ 10267	1 Kg ⇒ 10266	10 Kg ⇒ 10265
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*We reserve the right to modify this data according to the evolution of our products.*

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