

DATA SPECIFICATIONS

Pea Protein 85%

Protein

Product description

Pea Protein Isolate is made from 100% non-GMO Canadian and US peas through natural biochemical separation method. It provides high nutrition and functionality. No cholesterol and have certain amount of amin acid.

Application

Dairy products and healthy drinks; Corn snack foods, bakery foods, biscuits, pasta, noodles; healthy and nutritional foods; Baby foods; nutritional foods, sports foods; Natural food ingredients

Declaration according to Packaging and Labeling of food

Pea Protein

Packing Details, Seheld-life and storage

20kg net weight per white paper bag with PE inner sack on pallet;.18 months from date of manufacture; Keep the package tight and closed, stored at cool and dry place away from odor at temperature 5 ~ 25 centigrade degrees. Declaration of conformity of the material of packaging is available according to EC 1935/2004.

Sensoric

Light yellow; bland

Country of Origin

China



MICROBIOLOGICAL STANDARDS

Salmonella	negative
Coliform	max. 30 mpn/100g
E.Coli	negative
Total plate count	max. 30.000 cfu/g
Yeasts and Moulds	max. 50 cfu/g

PHYSICAL AND CHEMICAL STANDARDS

Protein (dry basis, Nx6.25)	min. 80 - 85%
Moisture	max. 10%
pH	6 - 8%
Fat	max. 8%
Ash	max. 8%
Particle size	100 Mesh

ESSENTIAL AMINO ACID COMPOSITION 100G

Arginine	6,55
Aspartic acid	9,23
Glutamic acid	13,27
Cystine	0,74
Glycine	3,23
Histidine	1,85
Tyrosine	2,99
Leucine	6,97
Lysine	5,77
Methionine	0,87
Phenylalanine	4,27
Proline	2,38
Serine	3,69
Threonine	3,04
Tryptophan	0,76
Valine	4,31

HEAVY METALS

Arsenic	max. 0,5 mg/kg
Lead	max. 1 mg/kg
Cadmium	max. 0,5 mg/kg

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.