



Pea Protein Snack Bites

High in Protein & High in Fibre

 Low in fat which gives flexibility when adding oils/flavour systems

 High-uptake porous matrix for spice and flavour systems

A Nutri-Score-friendly base ingredient

Nutritional Values per 100g product*:

Fat → 4.2g

Of which saturated → 0.7g

Carbohydrates → 18g





Of which sugars → 2.4g

Fibre → 15g

Protein → 55g

*dry matter basis

Product Properties

-  Excellent base for a better-for-you snack
-  Crunchy bite without deep frying
-  Available in multiple sizes and shapes
-  100% plant-based / vegan / gluten-free









Pea Starch Flour (PSF)

70% starch, 14% protein

Properties: Improves texture and increases cooking viscosity and gels after temperature decrease. In addition, it has remarkable water-binding and oil-holding properties.

Applications:

-  Processed meat products
-  Sauces, soups
-  Spreads, puddings
-  Frozen foods
-  Pasta
-  Pet food

Pea Protein Concentrate (PPC)

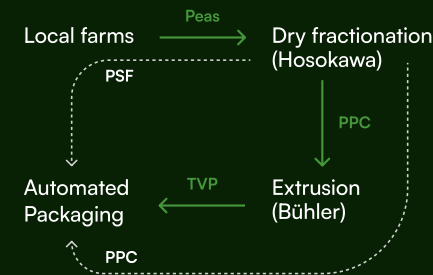
55% protein, 12% starch, 15% fibre

Properties: Excellent emulsifying characteristics and heat resistance, good water and fat binding capacity. Also contribute to superior foaming capacity and stability, complemented by good solubility.

Applications:

-  Processed meat products
-  Bakery products
-  Alternative dairy products
-  Food supplements
-  Egg replacer
-  Pet food

A fully integrated value chain



Why dry fractionation?

- ✓ Clean label → Non-ultra-processed
- ✓ Fully native functional ingredients
- ✓ Retains soluble fiber & trace elements
- ✓ (Very) Low carbon footprint

Texturated Products (TVP)

Minimum 55% or higher protein content with added isolate.






Properties: During extrusion, shear forces create a fibrous, meat-like texture. TVP's strong water-binding capacity reduces cooking losses, retains flavor, and enhances protein digestibility.

Texturated Pea Protein types:

Chunk **Minced**

Pea-based chunk and minced TVP is an extruded Pea Protein Concentrate with at least 55% protein.



Applications:

-  Gyros-style analogues
-  Vegan chicken nuggets
-  Healthy snacks
-  Hybrid meats
-  Soup pearls & garnishes

Milled

Milled TVP is the powdered version of TVP texturates, delivering at least 55% protein content.

Applications:

-  Protein-enriched bakery products
-  Meal replacement shakes



Curious to know more?

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