

Texturized pea protein

Available fractions:

P55C – chunks (15-25mm)

P55M – minced (2-8mm)

P55GS – grits (0,5-2mm)

P55P – powder (<0,5mm)

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TVP P55

Properties

Protein > 50%	Improves: stability, structure, sliceability, juiciness
Water absorption 3:1	Binds water and fat
EU origin	Decreases manufacturing costs
No allergens, non-GMO	Reduces shrinkage of frozen products
Clean recipe	Foundation for vegan meat alternatives

Applications

Meat industry: minced meat, sausages, burgers, kebabs

Ready-to-eat: dumplings, croquettes, spaghetti, goulash

Baking: meat/vegan patties

Vegan meat alternatives