

# Hongyu Chemicals Industrial Co., Ltd.

Add: NO.710TONGXING ROAD QINGDAO CHINA 266100.

## SPECIFICATION

### Pea Textured Protein 80%

#### Composition based on dry matter

Protein (N x 6.25)	≥ 80%
Moisture	≤ 14%
Ash	≤ 6%
Fat	≤ 10%
Fiber	≤ 4%
Ph	6.0 to 8.0
As	≤ 0.5 mg/kg
Cd	≤ 0.5 mg/kg
Pb	≤ 1.0 mg/kg
Hg	< 0.5 mg/kg

#### Physical Data

Color	Light yellow and Gray
Taste and Odor	Bland

#### Microbiology

Total Plate Count	≤ 10,000 CFU/g
Yeast	≤ 50 CFU/g
Molds	≤ 50 CFU/g
Salmonella	Negative
Escherichia Coli	Negative

#### Description

Pea textured protein is similar the fiber structure of meat, with rich sense of chewing, strong toughness, good water imbibition, good water & oil retention.

It provides high nutrition and functionality. No cholesterol and have certain amount of amino acid.

#### Applications

- 1) Meat Products--Meatballs, Sausages, Minced Meat Canned Meat, Meat Replacement
- 2) Vegetarian Foods-Vegetarian Meat Substitutes
- 3) Healthy and Nutritional Foods
- 4) Snack Foods