

Texturized Pea Protein, Crumbles Pea-Tex™ C200HP

DESCRIPTION: Pea-Tex™ C200 is a textured plant protein, with ground meat-like structure and texture. by using pea protein as major ingredient. Because of its special texture and ground meat-like tissue, this product provides a very unique texture in various vegetarian foods or as meat alternative in recipes, such as BBQ sauce, canned meat, etc.

TECHNICAL DATA:

Items	Specifications	Typical
PH (5% Slurry)	6.6-7.4	7.0
Moisture (%)	10% max	6.3
Crude protein(in dry base) (%)	73% min	73.2
Ash (%)	4.0% max	3.2
Fat (%)	5.0%max	1.7
Crude Fiber	15% max	13.5
Particle size	2mm to 10 mm	2mm to 10 mm

MICROBIOLOGICAL DATA:

Items	Specifications	Typical
Total bacteria	≤30000 CFU/g	<300
Coliform bacillus	Negative	Negative
E-Coli	≤10CFU/g	≤10CFU/g
Salmonella	Negative	Negative
Yeasts and Moulds	≤100CFU/g	<100

PACKAGING:

20kg/carton with inner PE bag

STORAGE and Shelf-life :

The shelf life is 12 months under 25°C in dry and cool place. Keep away from strong odor or volatile materials and moisture.

CERTIFICATE:

Kosher、HACCP、BRC certified.

