



ERBOTIN® PF

Pea Protein Isolate

- pea protein isolate (≥ 80% protein)
- high solubility
- high emulsifying properties
- good binding properties in water and fat
- high protein supply
- isolated pea protein

ERBOTIN® PF - a highly functional pea protein isolate.

Isolated pea protein is a natural, vegetable raw material with high nutritional properties. It offers an extraordinary amino acids profile compared to whey protein. Therefore, it is a wholesome protein that is particularly suitable for vegetarians and those with allergy against lactose and gluten.

ERBOTIN® PF has a high concentration of branched-chain amino acids. These amino acids are important in preventing malnutrition, which can occur during a vegetarian diet.

ERBOTIN® PF has excellent emulsifying and viscosity forming properties and is readily soluble in the desired stability and texture. It is particularly useful in stabilising water-in-oil emulsions.

ERBOTIN® PF is rich in essential amino acids and free of gluten, lactose, cholesterol and is 100% GMO-free. Thus, it is a nutritious raw material contributing to a healthy and balanced diet.

USES

The versatile raw material ERBOTIN® has multiple benefits in

- diet-products
- wholefood and baby food
- vegetarian and vegan products
- meat, fish and deli foods
- instant meals, soups and sauces
- pastries and breads
- and wine clarification (entirely vegetable)
- nutritional bars and snacks





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ERBOTIN® PF

Pea Protein Isolate

A natural food-grade pea protein isolate of 100% non-GMO US and Canadian yellow peas with an excellent amino acid profile.

Origin:	<i>Pisum sativum</i>	
Physical Data:	Flavour	bland
	Colour	oatmeal
	Particle Size	min 90 % < 80 mesh
	Density	ca. 0.4 kg/l
Compositional Data:	Loss on drying (at 130°C)	≤ 10.0 %
	Protein (dry base)	80.0 % min.
	Ash (dry base 550°C)	≤ 8.0 %
	pH (10% solution)	6.0 – 8.0
Metals:	Mercury	≤ 0.1 ppm
	Lead	< 0.5 ppm
	Cadmium	≤ 0.1 ppm
	Arsenic	≤ 0.5 ppm
Microbiology:	Total Plate Count (ISO Method or similar)	≤ 10,000/g
	E. Coli (ISO Method or similar)	≤ 10/ g
	Salmonella (ISO Method or similar)	negative in 25 g
	Yeasts and Moulds (ISO Method or similar)	≤ 50/g
	Coliforms (ISO Method or similar)	≤ 30/g

The above analyses are merely typical guides and are not to be construed as being specifications. While the information contained herein is believed to be true, accurate and reliable to the best of our knowledge, no warranty as to accuracy, completeness or results is expressed or implied by such data.

Ingredient Declaration: Pea protein isolate, Protein Isolate, Vegetable Protein

Shelf Life: 2 years (dry and cool conditions)

Packaging: 20 kg multi-walled, kraft paper bags

Applications

Pea Protein can be utilised in a wide range of foods and beverages where protein enrichment is required. **Pea Protein** is comprised of an excellent amino acid profile, and is absent in gluten, lactose, cholesterol and anti-nutritional factors.



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Typical Amino Acid Profile - g AA/100 g Protein

Aspartic Acid	10.6
Threonine*	3.94
Serine	5.60
Glutamic Acid	18.04
Proline	4.45
Cystine	0.22
Glycine	3.87
Alanine	3.82
Valine	4.34
Methionine*	0.82
Isoleucine*	4.50
Leucine*	8.92
Tyrosine	3.90
Phenylalanine*	5.24
Histidine	2.90
Lysine*	7.6
Arginine	10.5
Tryptophan*	0.74

* Essential Amino Acids

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Nutrition Facts Per 100 g serving (typical, on dry basis)

Dry basis 96.0 g

Protein 85.5 g

Carbohydrate 3.0 g

Sugars (Mono- & Disaccharide) < 0.1 g

Fiber 1 g

Fat 4.5 g

Saturated 0.8 g

Monosaturated 0.8 g

Polyunsaturated 3.0 g

Cholesterol 0 mg

Ash 4.0 g

Sodium 0.9 g

Potassium 0.2 g

Calcium 0.05 g

Phosphorus 1.1 g

Calories 390 kcal/100 g

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ALLERGENS DATA

AGENTS	Presence in the product	Presence in the processing line
Eggs and products thereof	-	-
Milk and dairy products	-	-
Fish and products thereof	-	-
Crustaceans and products thereof	-	-
Fruits	-	-
Legumes and products thereof	+	+
Cocoa	-	-
Yeast	-	-
Meat (beef, pork, chicken)	-	-
Soya and products thereof	-	-
Nuts and products thereof	-	-
Groundnut and products thereof	-	-
Other nuts	-	-
Sesame and products thereof	-	-
Mustard and products thereof	-	-
Molluscs and products thereof	-	-

AGENTS	Presence in the product	Presence in the processing line
Sorbates (E200/E203)	-	-
Benzoates (E210/E213)	-	-
Parabenes (E214/E219)	-	-
Gallates (E310/312)	-	-
BHA/BHT (E320/321)	-	-
Lactose	-	-
Saccharose	-	-
Lupin and products thereof	-	-
Celery and products thereof	-	-
Coriander	-	-
Carrot	-	-
Others umbellifers	-	-
Glutamate (E620/625)	-	-
Gelatine	-	-
Vanillin	-	-
Cinnamon	-	-
AZO COLORANTS (E102/E104/E110/E122/E123/E124/ E129/E151)	-	-

AGENTS	Presence in the product	Presence in the processing line
Maize and products thereof	No	No
Cereals containing gluten (Wheat) and products thereof	No	No
Fructose	No	No
Sulphur dioxide and sulphites in concentration higher than 10 ppm	No	No

N/A: not applicable

Presence: +

Absence: -

* Pea Protein Isolate complies with EU regulation no. 1169/2011 Annex II.

GMO-Statement

Pea Protein Isolate has not to be labelled according EU Regulation 1829/2003 and EU Regulation 1830/2003.

Amtsgericht Frankfurt am Main, HRB 43012
Geschäftsführer: Dr. J. Parmentier, Dipl.-Ing. M. Parmentier