

# Organic Pea Starch



## What is Organic pea starch?

**Organic Pea Starch Powder** is a high-purity, gluten-free starch extracted from certified organic yellow peas (*Pisum sativum*). With exceptional binding, thickening, and gelling properties, it serves as a versatile alternative to corn or potato starch in clean-label food, pharmaceutical, and cosmetic formulations.

## Key Highlights

### 1. Functional Superiority:

1. **High Viscosity & Stability:** Forms clear gels with excellent freeze-thaw resistance.

2. **Neutral Taste & Odor:** Ideal for delicate flavors in soups, sauces, and baked goods.

2. **Clean & Sustainable:**

1. USDA/EU Organic, non-GMO, gluten-free, and allergen-free (no soy, nuts, dairy).
2. Low carbon footprint – derived from regenerative pea farming.

3. **Technical Excellence:**

1. **Cold-Water Swelling:** No pre-gelatinization required for instant thickening.
2. **Heat Tolerance:** Stable up to 90°C (194°F) in acidic environments.

## Specifications

Parameter	Details
Source	Organic yellow peas ( <i>Pisum sativum</i> )
Extraction Method	Wet milling, centrifugation, drying
Appearance	Bright white fine powder
Starch Content	≥98% (dry basis)
Moisture	≤12%
Particle Size	80-120 mesh (customizable to 200 mesh)
Viscosity (5% sol.)	800-1,200 cP (Brookfield, 20°C)
pH (10% solution)	5.5-7.0
Shelf Life	24 months (cool, dry storage)

## Applications

• **Food Industry:**

- **Plant-Based Foods:** Binder for vegan burgers, meat analogs, and gluten-free bread.
- **Dairy Alternatives:** Thickener for almond milk yogurts and cheese sauces.
- **Confectionery:** Gelling agent in gummies and fruit snacks.

- **Pharmaceuticals:**

- Tablet binder and disintegrant in capsules.

- **Cosmetics:**

- Stabilizer in lotions and dry shampoos.

- **Industrial:**

- Biodegradable packaging adhesive.

## Certifications & Quality Assurance

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- **Organic:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.2ppm, As <0.1ppm), pesticide-free.
- **Microbial Safety:** Total plate count <5,000 CFU/g; *Salmonella* absent.

## Why Choose Us?

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1. **Custom Solutions:**

1. Pre-gelatinized versions for instant thickening.
2. Blends with pea protein for enhanced functionality.

2. **Technical Support:**

1. Free formulation guides for gluten-free and vegan product development.

3. **Sustainability:**

1. Zero-waste processing; recyclable/biodegradable packaging.

4. **Global Compliance:**

1. Meets FDA GRAS, EFSA, and FSSC 22000 standards.

## FAQs

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**Q: How does pea starch differ from corn starch?**

A: Pea starch is gluten-free, non-GMO, and forms clearer gels with better freeze-thaw stability.

**Q: Is it suitable for keto diets?**

A: Yes! Contains negligible net carbs (starch is resistant to digestion).

**Q: Can it replace eggs in baking?**

A: Yes! Use 1 tbsp pea starch + 3 tbsp water to replace 1 egg.

**Q: MOQ for bulk orders?**

A: 500kg for production; 10kg samples for R&D.

**Packing**

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