

# Organic Chickpea Protein



## What is Organic Chickpea Protein?

Organic Chickpea Protein is derived from organically grown chickpeas through a gentle, advanced process that concentrates the protein while preserving its natural integrity. This results in a fine, light-colored powder with a neutral flavor profile, ensuring seamless integration into diverse formulations without imparting undesirable tastes or textures. As a leading alternative to traditional protein sources, Organic Chickpea Protein stands out for its sustainability, excellent digestibility, and hypoallergenic properties, making it a valuable addition to your product development pipeline.

Unlock the power of Organic Chickpea Protein, a remarkably versatile and highly digestible plant-based protein sourced from premium organic chickpeas. This innovative ingredient offers a robust amino acid profile, excellent functionality, and a neutral flavor, making it an ideal solution for manufacturers seeking to meet the growing demand for clean-label, allergen-friendly, and sustainable protein sources. Our Organic Chickpea Protein is perfect for enhancing the nutritional value and appeal of a wide array of food, beverage, and supplement products.

## Specifications

Parameter	Details
Source	Organic chickpeas ( <i>Cicer arietinum</i> )
Processing	Water-based enzymatic isolation
Appearance	Creamy beige fine powder
Protein Content	≥80% (dry basis)
PDCAAS Score	0.75 (Lysine-fortified)
Fiber Content	6g/100g
Iron Content	25% DV per serving (10g)
Solubility	Fully soluble in water
Shelf Life	24 months (in airtight packaging)

## Key Features

- **Complete Plant-Based Protein:** While lower in methionine than some animal proteins, it offers a well-rounded amino acid profile, making it a valuable plant-based protein source that can complement other proteins for a complete dietary intake.
- **Highly Digestible:** Known for its excellent digestibility, leading to better nutrient absorption and reduced gastrointestinal discomfort compared to some other plant proteins.
- **Allergen-Friendly:** Naturally free from common allergens such as dairy, soy, gluten, and nuts, making it a safe and inclusive option for consumers with dietary sensitivities.
- **Sustainable Sourcing:** Chickpeas are a highly sustainable crop, requiring less water and contributing to soil health through nitrogen fixation, aligning with eco-conscious brand values.
- **Neutral Flavor Profile:** Its mild, slightly earthy taste allows for versatile application across various products without altering their intended flavor.
- **Good Functionality:** Exhibits excellent water absorption, emulsification, and foaming properties, contributing to improved texture and stability in formulations.
- **Rich in Fiber & Minerals:** Contains beneficial dietary fiber, iron, zinc, and magnesium, further enhancing the nutritional value of end products.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified chickpeas, ensuring a clean-label ingredient that resonates with health-conscious consumers.

## Application

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**Organic Chickpea Protein** is a versatile ingredient, perfectly suited for a wide array of B2B applications across the food, beverage, and supplement industries:

- **Plant-Based Meat Alternatives:** Enhances protein content and texture in vegan burgers, sausages, and other meat analogues.
- **Baked Goods & Mixes:** Fortifies breads, muffins, cookies, pancakes, and gluten-free baking mixes with protein and fiber.
- **Snack Foods:** Ideal for protein bars, energy bites, crackers, and puffed snacks, offering both nutritional benefits and binding properties.
- **Beverages:** Can be incorporated into protein shakes, smoothies, and functional drink mixes for an allergen-friendly protein boost.
- **Dairy & Plant-Based Alternatives:** Used in vegan yogurts, cheeses, and ice creams to improve texture and nutritional profile.
- **Nutraceuticals & Supplements:** Formulated into protein powders, meal replacements, and functional blends targeting general wellness, weight management, and sports nutrition.
- **Soups & Sauces:** Can be used as a natural thickener and protein enhancer in savory applications.

## Why Choose Our Organic Chickpea Protein for Your Business?

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Partnering with us for your **Organic Chickpea Protein** needs ensures a superior ingredient that aligns with current market demands and your product innovation goals:

- **Unmatched Sustainability Credentials:** Position your products with an eco-friendly narrative, leveraging the inherent sustainability of chickpeas.
- **Broad Allergen Appeal:** Capture a larger market share by offering products free from common allergens, catering to sensitive consumers.
- **Consistent Quality & Performance:** Our rigorous processing and quality control ensure a reliable, consistent product batch after batch, optimizing your manufacturing processes.
- **Exceptional Functional Properties:** Leverage its excellent water absorption and emulsifying capabilities to achieve desired textures and product stability.
- **Clean Label & Organic Certification:** Meet the growing consumer preference for transparent, natural, and certified organic ingredients.
- **Reliable B2B Supply:** We offer a robust and scalable supply chain, capable of meeting your volume requirements efficiently and consistently.

- **Dedicated Technical Support:** Our team provides comprehensive data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development and regulatory compliance.

## FAQs

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### **Q: What is the typical protein percentage of your Organic Chickpea Protein?**

A: Our **Organic Chickpea Protein** typically contains between 55-60% protein (dry basis). Exact percentages are provided on the Certificate of Analysis for each batch.

### **Q: Is Organic Chickpea Protein a complete protein?**

A: While chickpeas are rich in most essential amino acids, they are relatively lower in methionine. For a "complete" amino acid profile in a single product, it can be ideally combined with other plant proteins like rice protein to create a balanced blend.

### **Q: Is your Organic Chickpea Protein suitable for gluten-free and vegan products?**

A: Absolutely. Our **Organic Chickpea Protein** is inherently gluten-free and 100% plant-based, making it perfectly suited for both vegan and gluten-free product formulations.

### **Q: How does the flavor profile of Organic Chickpea Protein compare to other plant proteins like pea or soy?**

A: **Organic Chickpea Protein** is known for its relatively neutral and mild, slightly earthy flavor, often less "beany" than some pea proteins and without the characteristic taste of soy protein, making it highly versatile for flavor-sensitive applications.

### **Q: What is the shelf life and recommended storage for bulk quantities?**

A: Our **Organic Chickpea Protein** typically has a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific bulk storage recommendations will be provided with your order documentation.

### **Q: Do you offer different mesh sizes or specific functional properties?**

A: We strive to meet diverse customer needs. Please contact our sales team to discuss specific mesh sizes, solubility requirements, or other functional specifications for bulk orders.

## Packing

