

## Organic Mung Bean Protein Powder



### What is organic mung bean protein powder?

**Organic Mung Bean Protein Powder** is meticulously produced from 100% pure, organically grown mung beans (*Vigna radiata*). The process typically involves a gentle wet-milling and separation technique that isolates the protein from the starch and fiber components, followed by careful drying and milling into a fine, free-flowing powder. This approach ensures the preservation of mung bean protein's high protein content, neutral flavor, and excellent functional properties. The organic certification guarantees that the raw materials are cultivated and processed without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.



Mung bean protein is gaining significant attention in the plant-based industry due to its impressive nutritional profile and growing appeal as a novel, hypoallergenic protein source. It is considered a **near-complete protein**, containing a broad spectrum of amino acids, and is highly digestible. Unlike common protein sources like soy or gluten, mung bean protein is naturally free from major allergens, offering a safe and inclusive option for consumers with diverse dietary sensitivities. With its mild taste, good solubility, and emulsifying properties, our **Organic Mung Bean Protein Powder** is the perfect choice for manufacturers looking to develop cutting-edge, nutritious, and allergen-friendly plant-based products.

## Specifications

Attribute	Details
<b>Common Names</b>	Organic Mung Bean Protein, Organic Green Bean Protein
<b>Latin Name</b>	<i>Vigna radiata</i>
<b>Source</b>	100% Organic Mung Beans
<b>Processing</b>	Wet extraction, separation, drying, milling
<b>Protein Content</b>	Typically 80% (dry basis), customizable options available
<b>Amino Acid Profile</b>	Broad spectrum of amino acids, excellent digestibility
<b>Appearance</b>	Fine, light beige to pale yellowish-green powder
<b>Aroma &amp; Flavor</b>	Very mild, neutral, characteristic mung bean (minimal beany notes)
<b>Texture</b>	Fine, uniform powder

Attribute	Details
<b>Solubility</b>	Good dispersion in water, variable by grade
<b>pH (10% solution)</b>	6.5-8.0
<b>Moisture Content</b>	Max 7%
<b>Bulk Density</b>	0.35-0.55 g/cm <sup>3</sup>
<b>Microbiological Purity</b>	Meets international food safety standards (e.g., E. coli, Salmonella absent)
<b>Heavy Metals</b>	Low levels, compliant with international regulations
<b>Key Characteristics</b>	Plant-based protein, highly digestible, allergen-friendly, clean label, sustainable
<b>Dietary Suitability</b>	Vegan, Gluten-Free, Soy-Free, Dairy-Free, Nut-Free, Non-GMO, Kosher, Halal

**We also supply:**

- **Custom Hydrolysis:** Pre-digested peptides (DH 10-30%) for enhanced absorption.
- **Flavored Variants:** Neutral, vanilla, or chocolate-infused options.

## Key Features

- **High Protein Content:** Delivers a substantial amount of protein (typically 80%), essential for muscle building, repair, and satiety, supporting various dietary goals.
- **Excellent Digestibility:** Mung bean protein boasts high digestibility, ensuring efficient nutrient absorption and minimizing digestive discomfort, which is crucial for protein supplements.
- **Emerging Allergen-Friendly Source:** Naturally free from major allergens like gluten, dairy, soy, and nuts, offering a new, safe, and inclusive protein option for a broad consumer base with sensitivities.
- **Mild & Neutral Flavor Profile:** Our advanced processing minimizes off-notes, ensuring a very mild taste that blends seamlessly into various formulations without undesirable flavor impacts.
- **Sustainable & Eco-Friendly:** Mung beans are a sustainable crop, requiring less water and fewer inputs compared to animal proteins, contributing to a lower environmental footprint.

- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting the demands of health-conscious and transparent consumers.
- **Versatile Functionality:** Offers good solubility, emulsifying, and water-binding properties, enhancing texture and stability in a wide range of applications, from beverages to baked goods.
- **Broad Amino Acid Spectrum:** Provides a comprehensive profile of amino acids, supporting various physiological functions even if not always classified as “complete” on its own.

## Applications

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Our **Organic Mung Bean Protein Powder** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

- **Sports Nutrition & Dietary Supplements:**
  - An innovative protein source for **protein powders** (standalone or blends), meal replacement shakes, and pre/post-workout formulas, particularly for those seeking allergen-friendly options.
  - Used in protein bars, energy bites, and functional snack products.
- **Plant-Based Foods:**
  - A key protein source in novel **vegan meat alternatives** (e.g., plant-based eggs, burgers, sausages), dairy-free yogurts, cheeses, and ice creams, providing unique textural and nutritional properties.
  - Incorporated into plant-based ready meals and savory mixes for protein enrichment.
- **Functional Beverages:**
  - Fortifies functional drinks, smoothies, and ready-to-drink protein beverages, especially those targeting allergen-conscious consumers.
  - Used in powdered drink mixes for protein enrichment.
- **Baked Goods & Cereals:**
  - Increases protein content in breads, muffins, cookies, crackers, and breakfast cereals, while contributing to desirable texture.
- **Weight Management Products:**
  - Included in satiety-promoting shakes and meal replacements due to its high protein content and digestibility.

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## Why Choose Our Organic Mung Bean Protein Powder?

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Partnering with us for your **Organic Mung Bean Protein Powder** needs ensures a cutting-edge, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Pioneer the Plant-Based Market:** Introduce a novel, high-quality, and highly sought-after plant protein to your portfolio, setting your products apart in a competitive market.
- **Guaranteed Organic Certification:** Our mung bean protein adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Allergen-Friendly Solution:** Provides an excellent option for consumers with sensitivities to more common plant proteins like soy or pea, significantly broadening your product's appeal and market reach.
- **Consistent Quality & Purity:** Our meticulous sourcing and processing methods ensure a reliable, pure, and safe product batch after batch, meeting rigorous international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team can provide detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

## FAQs

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### Q: What is the typical protein content of your Organic Mung Bean Protein Powder?

A: Our **Organic Mung Bean Protein Powder** is typically available with **80% protein content** on a dry basis, though customizable options may be available to meet specific formulation requirements.

### Q: Is Organic Mung Bean Protein a complete protein?

A: Mung bean protein is generally considered a **near-complete protein** with a strong amino acid profile. While it's particularly rich in lysine and other essential amino acids, it may be slightly lower in methionine compared to some other protein sources. However, its high digestibility and overall balance make it an excellent protein source.

**Q: What's the typical shelf life and recommended storage for bulk quantities?**

A: Our **Organic Mung Bean Protein Powder** 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, airtight packaging.

**Q: Is Organic Mung Bean Protein Powder suitable for individuals with common allergies?**

A: Yes, absolutely. **Organic Mung Bean Protein Powder** is naturally free from common allergens such as gluten, dairy, soy, and nuts, making it an excellent hypoallergenic protein source for broad consumer appeal and for formulating "free-from" products.

**Q: How does Organic Mung Bean Protein Powder compare in taste to other plant proteins like pea or rice?**

A: Our **Organic Mung Bean Protein Powder** is processed to have a **very mild and neutral taste**, generally considered less "beany" than some pea proteins and without the slight grittiness or distinct taste sometimes associated with rice protein. This makes it highly versatile and less likely to impact the flavor profile of your finished products.

**Packing**

