

## Organic Pea Fiber



### What is organic pea fiber?

**Organic Pea Fiber** is meticulously produced from 100% pure, organically grown peas (*Pisum sativum*). The process typically involves mechanical separation of the fiber from the protein and starch components of the pea, followed by gentle drying and milling into a fine, free-flowing powder. This careful approach ensures the preservation of pea fiber's high dietary fiber content, neutral flavor, and excellent functional properties. The organic certification guarantees that the raw materials are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Pea fiber is recognized for being a good source of both insoluble and soluble dietary fiber, offering a balanced approach to digestive health. It's highly valued for its ability to improve texture, enhance water retention, and act as a natural bulking agent in various food systems. Unlike some other fibers, organic pea fiber boasts a remarkably neutral taste and light color, ensuring it won't negatively impact the sensory characteristics of your final products. Furthermore, it is naturally free from major allergens like gluten, dairy, soy, and nuts, making it a powerful ingredient for "free-from" and clean-label product development.

## Specifications

Attribute	Details
<b>Common Names</b>	Organic Pea Fiber, Organic Pea Hull Fiber
<b>Latin Name</b>	<i>Pisum sativum</i>
<b>Source</b>	100% Organic Peas
<b>Processing</b>	Mechanical separation, drying, milling
<b>Fiber Content</b>	Typically 60-80% (dry basis), customizable options available
<b>Appearance</b>	Fine, off-white to light beige powder
<b>Aroma &amp; Flavor</b>	Very mild, neutral
<b>Texture</b>	Fine, uniform powder
<b>Solubility</b>	Low (primarily insoluble fiber, but also contains some soluble fiber)
<b>Water Holding Capacity</b>	High (typically 4-8x its weight)
<b>Oil Holding Capacity</b>	Moderate (typically 1-2x its weight)
<b>Moisture Content</b>	Max 10%
<b>Bulk Density</b>	0.25-0.45 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>	Dietary fiber, texture enhancer, bulking agent, clean label, allergen-free

### Custom Options:

- **Fine/Coarse Grind:** 200 mesh for smooth textures or 60 mesh for crunchy applications.

- **Pre-Hydrated Blends:** Pre-mixed with water for ready-to-use doughs.
- **Fortified Blends:** Added probiotics or iron for functional foods.

## Key Features

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- **High Dietary Fiber Content:** An excellent source of total dietary fiber (typically 60-80%), supporting digestive regularity and overall gut health.
- **Neutral Taste & Odor:** Boasts a very mild flavor profile, ensuring it won't impart undesirable off-notes to your finished products.
- **Clean-Label & Organic:** Derived from certified organic peas, free from synthetic pesticides, herbicides, and GMOs, meeting the demands of health-conscious consumers.
- **Exceptional Allergen-Friendly:** Naturally free from major allergens including gluten, dairy, soy, peanuts, and tree nuts, making it ideal for "free-from" formulations.
- **Excellent Functional Properties:**
  - **Texture Enhancer:** Improves mouthfeel, crispness, and crumb structure in various applications.
  - **Water & Oil Binding:** High water holding capacity (WHC) helps retain moisture, reduce syneresis, and improve freshness; also aids in oil binding.
  - **Bulking Agent:** Provides volume and satiety in reduced-calorie or fiber-enriched products.
- **Sustainable Sourcing:** Peas are a nitrogen-fixing crop, contributing to sustainable agricultural practices.

## Applications

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Our **Organic Pea Fiber** is a highly versatile and increasingly popular ingredient for a multitude of B2B applications across the nutraceutical, food, and beverage industries:

- **Baked Goods:**
  - Adds fiber and improves texture in breads, muffins, cookies, crackers, and gluten-free products.
  - Enhances moisture retention and extends shelf life.
- **Meat & Plant-Based Alternatives:**
  - Improves texture, water retention, and binding in plant-based burgers, sausages, and other meat analogues.

- Acts as a natural binder in traditional meat products.
- **Snack Foods:**
  - Boosts fiber content in snack bars, energy bites, puffed snacks, and cereals.
  - Contributes to crispiness and satiety.
- **Pasta & Noodles:**
  - Increases fiber content without significantly altering taste or cooking properties.
- **Beverages & Powders:**
  - Used in fiber-fortified drinks, smoothie mixes, and meal replacement powders (note: low solubility, ideal for smoothies or thicker beverages).
- **Dairy & Dairy Alternatives:**
  - Adds fiber to yogurts, fermented drinks, and plant-based dairy alternatives.

## Why Choose Our Organic Pea Fiber?

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Partnering with us for your **Organic Pea Fiber** needs ensures a cutting-edge, high-demand ingredient that addresses key market trends and consumer preferences:

- **Pioneer the Market:** Be at the forefront of plant-based fiber innovation with an ingredient offering superior functionality and consumer appeal.
- **Guaranteed Organic Certification:** Our pea fiber adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Functionality:** Offers excellent water/oil binding, neutral taste, and textural benefits, providing a distinct advantage in product formulation.
- **Unrivaled Allergen Solution:** Provides a safe and effective fiber for consumers with common dietary sensitivities, significantly broadening your product's appeal.
- **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 fiber content of your Organic Pea Fiber?

A: Our **Organic Pea Fiber** typically contains **60-80% dietary fiber** on a dry basis, with customizable options available to meet specific formulation requirements.

### Q: Is Organic Pea Fiber suitable for gluten-free products?

A: Yes, our **Organic Pea Fiber** is naturally **gluten-free**, making it an excellent choice for formulating products for consumers with gluten sensitivities or celiac disease.

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

A: Our **Organic Pea Fiber** 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: How does Organic Pea Fiber compare to other fibers like oat or wheat fiber?

A: Organic Pea Fiber offers comparable functional benefits (e.g., water binding, bulking) to oat or wheat fiber, but with the added advantage of being **naturally allergen-free** (no gluten) and having a **very neutral flavor profile**, which provides greater versatility in formulations.

### Q: Does Organic Pea Fiber impact the taste of finished products?

A: No, one of the key advantages of **Organic Pea Fiber** is its **remarkably neutral taste and odor**. It is designed to be easily incorporated into a wide range of food and beverage products without imparting strong off-notes or impacting the desired flavor profile.

## Packing

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Want to learn more about this product or have any questions?

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