

## Organic Pea Protein Powder



### What is Organic Pea Protein Powder?

**Organic Pea Protein Powder** is meticulously produced from 100% pure, organically grown yellow peas (*Pisum sativum*). 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 pea 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.

Pea protein is a rapidly growing star in the plant-based industry due to its impressive nutritional profile and functional versatility. It is a **complete protein**, containing all nine essential amino acids necessary for human health, making it comparable to animal proteins in quality. Unlike many common protein sources, it is naturally free from major allergens such as gluten, dairy, soy, and nuts, offering a safe and inclusive option for consumers with dietary sensitivities. With its neutral taste, good solubility, and emulsifying properties, our **Organic Pea Protein Powder** is the perfect choice for manufacturers looking to develop innovative and nutritious plant-based products.

## Specifications

Attribute	Details
<b>Common Names</b>	Organic Pea Protein, Organic Yellow Pea Protein
<b>Latin Name</b>	<i>Pisum sativum</i>
<b>Source</b>	100% Organic Yellow Peas
<b>Processing</b>	Wet extraction, separation, drying, milling
<b>Protein Content</b>	Typically 80% or 85% (dry basis), customizable options available
<b>Amino Acid Profile</b>	Complete protein with all 9 essential amino acids (e.g., high in BCAAs, Arginine, Lysine)
<b>Appearance</b>	Fine, light beige to creamy yellow powder
<b>Aroma &amp; Flavor</b>	Mild, neutral, characteristic pea flavor (minimal beany notes)
<b>Texture</b>	Fine, uniform powder
<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, complete amino acid profile, hypoallergenic, clean label, sustainable
<b>Dietary Suitability</b>	Vegan, Gluten-Free, Soy-Free, Dairy-Free, Non-GMO, Kosher, Halal

## Key Features

- **High Protein Content:** Delivers a substantial amount of protein (typically 80% or 85%), essential for muscle building, repair, and satiety.
- **Complete Amino Acid Profile:** Contains all nine **essential amino acids**, including significant levels of **BCAAs (Branched-Chain Amino Acids)**, vital for athletic performance and recovery.
- **Hypoallergenic & Allergen-Friendly:** Naturally free from major allergens like gluten, dairy, soy, and nuts, making it a safe and inclusive option for a broad consumer base.
- **Neutral Taste & Odor:** Our advanced processing minimizes beany notes, ensuring a mild flavor profile that blends seamlessly into various formulations without undesirable off-notes.
- **Excellent Digestibility:** Highly digestible, leading to efficient nutrient absorption and minimal digestive discomfort.
- **Sustainable & Eco-Friendly:** Peas are a nitrogen-fixing crop, requiring less water and fewer fertilizers than animal-based 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 consumers.
- **Versatile Functionality:** Offers good solubility, emulsifying, and water-binding properties, enhancing texture and stability in a wide range of applications.

## Applications

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

- **Sports Nutrition & Dietary Supplements:**
  - Primary ingredient in **protein powders** (standalone or blends), meal replacement shakes, and pre/post-workout formulas.
  - Used in protein bars, energy bites, and functional snack products.
- **Plant-Based Foods:**
  - Key protein source in **vegan meat alternatives** (burgers, sausages, nuggets), dairy-free yogurts, cheeses, and ice creams.
  - Incorporated into plant-based ready meals and savory mixes.
- **Functional Beverages:**
  - Fortifies functional drinks, smoothies, and ready-to-drink protein beverages.
  - Used in powdered drink mixes for protein enrichment.

- **Baked Goods & Cereals:**

- Increases protein content in breads, muffins, cookies, crackers, and breakfast cereals.
- Can improve texture and structure in gluten-free applications.

- **Weight Management Products:**

- Included in satiety-promoting shakes and meal replacements due to its high protein and fiber (from the whole pea before processing) content.

## Why Choose Our Organic Pea Protein Powder?

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

- **Pioneer the Plant-Based Market:** Stay at the forefront of the rapidly expanding plant-based sector with a versatile and high-quality protein source.
- **Guaranteed Organic Certification:** Our pea protein adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Functionality & Taste:** Developed to offer excellent dispersibility and a remarkably neutral flavor profile, ensuring seamless integration into your formulations.
- **Unrivaled Allergen Solution:** Provides a safe and effective protein 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 protein content of your Organic Pea Protein Powder?

A: Our **Organic Pea Protein Powder** is typically available with **80% or 85% protein content** on a dry basis, though customizable options may be available to meet specific formulation requirements.

**Q: Is Organic Pea Protein Powder a complete protein?**

A: Yes, **Organic Pea Protein Powder** is a **complete protein**, meaning it contains all nine essential amino acids that the human body cannot produce on its own. It is particularly rich in BCAAs, arginine, and lysine.

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

A: Our **Organic Pea 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 Pea Protein Powder suitable for individuals with allergies?**

A: Absolutely. **Organic Pea 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.

**Q: How does Organic Pea Protein Powder compare in taste to other plant proteins?**

A: Our **Organic Pea Protein Powder** is processed to have a **remarkably neutral taste**, with minimal "beany" notes often associated with other pea proteins. This makes it highly versatile and less likely to impact the flavor profile of your finished products compared to many soy or rice proteins.

## Packing

