

# Ingredients We Offer

Our portfolio of non-GMO protein concentrates and isolates provide a range of functional and physical properties that food and beverage manufacturers seek to deliver pleasing sensory experiences and nutrition benefits.

## Powdered Protein Concentrates & Isolates

Our protein isolates are neutral in taste, lighter in color, and are available in a range of solubilities, viscosities, and emulsion strengths.



	PROTEIN TYPE & PURITY* (*dry basis)	SOLUBLE High Solubility Lower Gelling	FUNCTIONAL High Gelling Solubility Range	NUTRITIONAL Lower Solubility Lower Gelling
	SOY (90%)	✓	✓	✓
	SOY (69%)		✓	✓

	FABA (85%)	✓		
	PEA (80%)	✓		
	Lentil (85%)		✓	
	Mung (85%)		✓	

## Textured Protein Concentrates

Our textured protein concentrates are available in a variety of shapes, as uncolored or caramel colored, and in a range of sizes.



	PROTEIN TYPE & PURITY* (*dry basis)	FLAKES High Solubility Low Viscosity	GRANULES High Gelling High Emulsifying	CRUMBLES Lower Solubility Lower Viscosity
	SOY (69%)	✓	✓	✓

Please [contact us](#) about structured protein, textured flour, and defatted flour options.