INNOVATIVE
FUNCTIONAL SOLUTIONS

ProNex™ PEA PROTEIN

An Excellent Animal Protein Alternative

High Quality, Hypoallergenic, Gluten-free and GMO-free,
High in Branched Chain Amino Acids

ProNex™ PEA PROTEIN:
Excellent Nutritional Profile

- One of the highest protein levels of any vegetable protein sources;
- Up to 85% protein, has levels similar to animal sources;
- Water extracted from yellow pea, using a physical separation process to create a protein content of up to 85%, having a typical legume amino acid profile.
- Has the highest BCAAs level of all plant protein sources, containing 19% of its amino acid profile as BCAAs, making it an excellent alternative to whey for muscle building, particularly when blended with ProNex™ Rice Protein;

COMPARISON OF BRANCH CHAIN AMINO ACIDS	Whey Protein	ProNex™ COMPLETE
Leucine (% of total)	10	7
Isoleucine (% of total)	6	4
Valine (% of total)	6	4
Total % BCAAs	22	19

- Hypoallergenic, no ethical issues as with dairy-based or from other animal-based protein sources, such as whey, casein, collagen, and egg.
- GMO-free;
- Nex-xus has expertise to create customized solutions, offering blends of plant proteins to achieve a Protein Efficiency Ratio (PER) similar to dairy and egg.

ProNex™ PEA PROTEIN:
A Highly Functional Ingredient

- Sports nutrition, meal replacement and weight management product: provides excellent dispersion and suspension to mix product systems;
- Infant and geriatric nutrition formulas: provides an excellent amino acid profile, particularly when blended with ProNex™ Pea Protein, that is similar to human breast milk, and has a small particle size, allowing excellent powdered formula mixing;
- Bakery systems: provides a hypoallergenic egg alternative, for vegan and vegetarian and gluten-free foods with a well-balanced amino acid profile, while providing excellent emulsion, process and extrusion stability in the production of many processed food systems.

ProNex™ Pea Protein produces a stable fat/water system, similar to egg, offering process stability to hold flavor components together and improve shelf life.

- In cakes and cookies, ProNex™ Pea Protein can produce denser cakes with greater moistness than those with egg, and cookies with pea protein have shown similar appearance with greater moistness than those with egg.
- ProNex™ Pea Protein is highly stable and will not lose structure or functionality under high temperatures, pH or pressure changes-offering stability in baking, deep frying and extrusion.

- Snacks and cereals: provides an excellent alternative to gluten, as a product stabilizer in extrusion, adding structure for expansion, to maintain proper texture and shape.
- High-protein pasta systems: can significantly reduce cost, while improving firmness and texture, even after overcooking, as compared with egg pastas;
- Dairy-free food systems: yogurts, ice cream, whipped toppings and cheeses: provides hypo-allergenicity and texture equal to dairy-based protein systems;
- Hair care systems: helps strengthen and expand hair diameter to create thicker, more voluminous looking hair.