PROTEIOS P05G
IN BAKERY

Created with extrusion technology, PROTEIOS P05G is an unconventional way to enhance the product's texture while adding taste and nutrition naturally. Including TVP's to the finished product is an easy way to enrich the recipe to deliver taste, texture and nutrition in bakery products.

PRODUCT CHARACTERISTICS

- Format: small granules
- Botanical origin: yellow pea
- Labeling: Textured pea protein
- Average protein content (on DM): 71%

OTHER FEATURES

- The use of "High in protein" and "Source of protein" claim is possible according to EU legislation. PROTEIOS P05G can be a good tool to reach claims due to its low impact on dough texture and finished product taste.
- It can be flavored and colored to customize your recipe

GO-TO-MARKET ADVANTAGES

- Based on ingredients of natural origin
- Allergen-free
- Clean label
- Source of protein
- High protein

DOSAGE & EXAMPLES

- According to GMP and final application
  TVP can be added as last ingredient of your recipe, as any other conventional inclusion like for example nuts or olives
- Proofing and baking are not adversely affected in any way by the presence of TVP
- TVP used as topping creates crunchiness

TYPICAL APPLICATIONS

- Bread
- Cereal bars
- Pastry
- Pizza and focaccia
- Breadsticks and crackers
- Biscuits
- Conventional and gluten-free bakery






HIFOOD BY CSM INGREDIENTS

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INQUIRIES?
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