



HEALTH BENEFITS

- Low in saturated fatty acids
- No Cholesterol

FEATURES

- Suitable for all diets
- Reduces consumption of meat

PRODUCT CATEGORIES

PhytoPea TPP is Texturised Pea Protein made from Sprouted Fermented Golden Yellow Peas. The process of making the texturised protein flakes is a patented extrusion method, which turns the whole peas into a more fibrous meat like texture, using no additives or additional ingredients. The PhytoPea TPP lends itself to various meat substitute applications such as meatballs, stir-fry's, Bolognese etc. The PhytoPea TPP can also be mixed with a combination of meat to offer a higher protein content with less fat and therefore also reducing ones meat consumption. The PhytoPea TPP caters to all diets; Vegan, Vegetarian, Flexitarian, Keto, Paleo and Mediterranean.

SPECIFICATIONS **Physical & Chemical Characteristics** Particle Size 15-4cm ≥ 80.0% Protein (on dry basis) Moisture ≤ 13.0% Ash ≤ 8.0% рΗ 6.0-8.0 < 10ppm **Total Heavy Metals** Microbiological Total viable aerobic count ≤ 10,000cfu/g Yeast & Mould \leq 50 cfu/g Escherichia coli < 10 cfu/g Staphylococcus aureus Absent/25g Salmonella spp Absent/25g

OTHER CHARACTERISTICS		
Taste	Characteristic of pea flavour	
Appearance	Golden flakes	
Allergens	Free from input of GMO, dairy, soy, gluten, additives & carriers	
Safety	Food Grade, suitable for human consumption	
Shelf Life	Best Before 18 months stored in original sealed bag <25°C (protect from air & direct sunlight)	
Packaging	7kg PE bag in paper-plastic bag	

TYPICAL DATA (All Figures Based on Independent Analysis)

Labelling		
PhytoPea TPP (Texturised Pea Protein)		otein)
Nutritional Labellin	ng per 100g	
Energy		1680kJ
		402kca
Proteins (on dry basis)		83.8g
Carbohydrates	available –	<0.5g
	sugars –	<0.1g
Dietary fibre		3.5g
Fats	total –	9.3g
	saturated –	2.2g
	trans –	0.1g
Sodium		986mg
Calcium		104mg
Iron		24mg
Magnesium		54mg
Potassium		93mg

Phosphorus

908mg

Australian and New Zealand Distribution:

