

Plant Protein Hydrolysate (RICE & PEA)

(Food & Beverages application)

PRODUCT DESCRIPTION

The Hydrolyzed Vegetal Protein (HVP) group of products of BIOPHARMA Food and Beverage Hydrolysates production. HVP families have been developed by BIOPHARMA along the years to optimize the use of the vegetal proteins in multiple food applications. This group of product can delivery both nutritional functions and simultaneously technical properties. Purity and clarity of the products are the result of an continuous improvement in the selection and optimization of the best supply chain and a stable and capable process.



SUGGESTED USE

Protein Hydrolysate is so particularly efficient where an high protein content is required in combination with low level of hydrolysis to enhance molecular weight distribution for this application. Rice protein has an exceptional amino acids profile and it is the selected candidate for the replacement of whey and dairy proteins, thanks to its low allergen contents and dairy and lactose free. We recommend it for vegan diets in different formulations as sauces, meat and sausages use for its technical properties as smoothing and whipping agent. Generally usable in every formulation to replace nutritional content from animal origin.

STORAGE & SHELF LIFE

Protein hydrolysates are hygroscopic and can absorb odors. Temperatures below 30°C, relative humidity below 65%, and odor free environment are recommended.

Avoid direct sunlight.

Expiry date: 2 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 10 - 30°C.

PACKAGING

The standard packaging is a 25 kg Paper Bag's which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

Custom packaging also available.

Delivered with Certificate of Analysis.

SUGGESTED LABEL

Protein Hydrolysate – Hydrolyzed Protein – Hydrolyzed Vegetal Protein

Email: contact.us@biopharmaindia.com / www.biopharmaindia.com/

TYPICAL PHYSICAL & CHEMICAL PROFILE	
Color	<i>Creamy white to Light Brown</i>
Taste	<i>Neutral, slightly</i>
Texture	<i>Powder</i>
Proteins on DM (TN x 6.25)	$\geq 75\%$
Ashes	$\leq 6\%$
pH (2% sol.)	<i>5.0-7.0</i>
Moisture	<i>10% max</i>
Fat (oil)	<i>8% max</i>
Crude Fibre	<i>5% max</i>
Heavy Metals	<i>< 10 ppm</i>
Solubility	<i>Dispersable in water</i>
Total aerobic counts	<i>1000 CFU/g</i>
Yeast & Moulds	<i><10 CFU/g</i>
E coli	<i>Absent/g</i>
Salmonella	<i>Absent/25g</i>

