

DRIVE BUSINESS FORWARD WITH

PRONEX™ PEA PROTEIN

Nexus Foods provides that unique combination of scientific rigor, proven quality processes and deep knowledge of the food supply chain. Our excellent animal protein alternative is an innovative solution that offers a number of benefits — such as creating stable fat/water systems to aid process stability — thanks to a rigorous R&D process with the experience to deliver them consistency, reliably, quickly, and cost-competitively. See how our solution will satisfy your needs!



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 23.1% 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	Nexus' ProNex™ Pea/Rice Protein Blend
Leucine (% of total)	11	13
Isoleucine (% of total)	6	7
Valine (% of total)	6	8
Total % BCAAs	23	28

- Hypoallergenic, no ethical issues as with dairy-based or from other animal-based protein sources, such as whey, casein, collagen, and egg.
- GMO-free;
- Nexus 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.