

DRIVE BUSINESS FORWARD WITH

## PRONEX™ COMPLETE

Nexus Foods provides that unique combination of scientific rigor, proven quality processes and deep knowledge of the food supply chain. This excellent animal protein alternative is an innovative solution that offers a number of benefits — such as high digestibility and bioavailability — 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™ COMPLETE Excellent Nutritional Profile

- High protein levels, similar to animal sources;
- Unique blend of superior whole yellow pea and whole brown rice protein sources;
- High digestibility and bioavailability (PDCAAS of 0.95);
- Complete plant protein blend, providing all of the essential amino acids at adequate levels;
- Has high BCAAs level, containing 19% of its amino acid profile as BCAAs, in a natural 2:1:1 (leucine: isoleucine: valine) ratio, making it an excellent alternative to whey for muscle building;
- Contains 3-times more arginine than whey, an amino acid important for muscle growth and increased blood flow to promote endurance and muscle conditioning;
- Along with highly available amino acids, contains legumin, a long-chain protein from pea, called vegetable casein, for sustained anti-catabolic effects;
- Pea and brown rice proteins provide equal lean body muscle mass as whey protein;
- Hypoallergenic and gluten-free with no ethical issues, as compared with dairy-based or from other animal-based protein sources, such as whey, casein, collagen, and egg;
- GMO-Free.

### ProNex™ COMPLETE A Highly Functional Ingredient

- Sports nutrition, meal replacement and weight management product: ProNex™ provides excellent dispersion and suspension to mix product systems;
- Infant and geriatric nutrition formulas: ProNex™ is hypoallergenic and gluten-free, providing an excellent amino acid profile with a 97% correlation to the standard requirement for essential amino acids in human nutrition (WHO/FAO/UNU, 2007), and has a small particle size, allowing excellent powdered formula mixing, producing a smooth creamy formula;
- Bakery systems: ProNex™ provides a hypoallergenic egg alternative, for vegan, vegetarian and gluten-free foods with a balanced amino acid profile; provides excellent emulsion and process stability in the production of processed foods;
- Snacks and cereals: ProNex™ 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: ProNex™ can significantly reduce cost, while improving firmness and texture, even after overcooking, as compared with egg pastas;
- Dairy-free food systems: ProNex™ gives yogurts, ice cream, whipped toppings and cheeses texture equal to dairy-based protein systems;
- Hair care systems: ProNex™ helps strengthen and expand hair diameter to create thicker, more voluminous looking hair.

COMPARISON WITH WHEY PROTEIN ISOLATE (WPI)

	WPI	ProNex™ COMPLETE
Protein (g/100g)	≥ 80	≥ 80
% EAAs of total AAs	47	40
% BCAAs of total AAs	22	19
Arginine (g/100g)	2	6
PDCAAS	1.00	0.95

**For references and white paper on the significance of protein, including ProNex™ COMPLETE, in human nutrition, please contact Nexus Foods Inc.**