

EMSLAND GROUP[®]
using nature to create



Discover our Plant-Based
Ingredients ...

Empro[®] Pea Protein Isolates

Pea Protein Isolates

Protein ingredients play a major role in the food industry. Animal proteins such as gelatin, egg protein and dairy proteins have been successfully used in various food formulations. Due to the popularity of plant-based food and the attention to improving sustainability and reducing the carbon footprint of food, the interest in plant-based proteins is growing rapidly. The Emsland Group has developed a portfolio of pea protein isolates with different functionalities to support this growth.

Empro® E 86 is the golden standard pea protein isolate in the Emsland Group pea protein isolate portfolio. **Empro® E 86 HV** is a high viscous variety, especially developed for the production of texturized proteins. In recent years, two new varieties have been launched: **Empro® E 86 F30**, a very fine pea protein with high solubility that is ideal for protein enrichment in dairy alternative drinks or vegan cheese, and **Empro® E 86 LS**, which has a low sodium content and a coarse particle size with improved flowing behavior.



Our Empro® pea protein isolates have the following general characteristics and benefits:

- Vegetable source
- No major allergens
- Contain valuable amino acids like leucine and lysine
- High protein content of minimal 84 %
- Light yellow colour
- Non-GMO
- Kosher and Halal certified

Empro® Applications

Application segment	Purpose
Meat Analogues	Functional protein for texturized proteins (TVPs and High Moisture Extrusion) and protein source
Dairy Alternatives	Protein base for plant-based drinks, ice cream, cheese and shakes
Snacks and Bars	Protein source for (extruded) snacks and cereal bars
Bakery	Glazing agent, plant-based alternative for egg wash
Emulsified Sauces	Clean label emulsifier for salad dressings
Sport Nutrition	Protein source for powders, bars

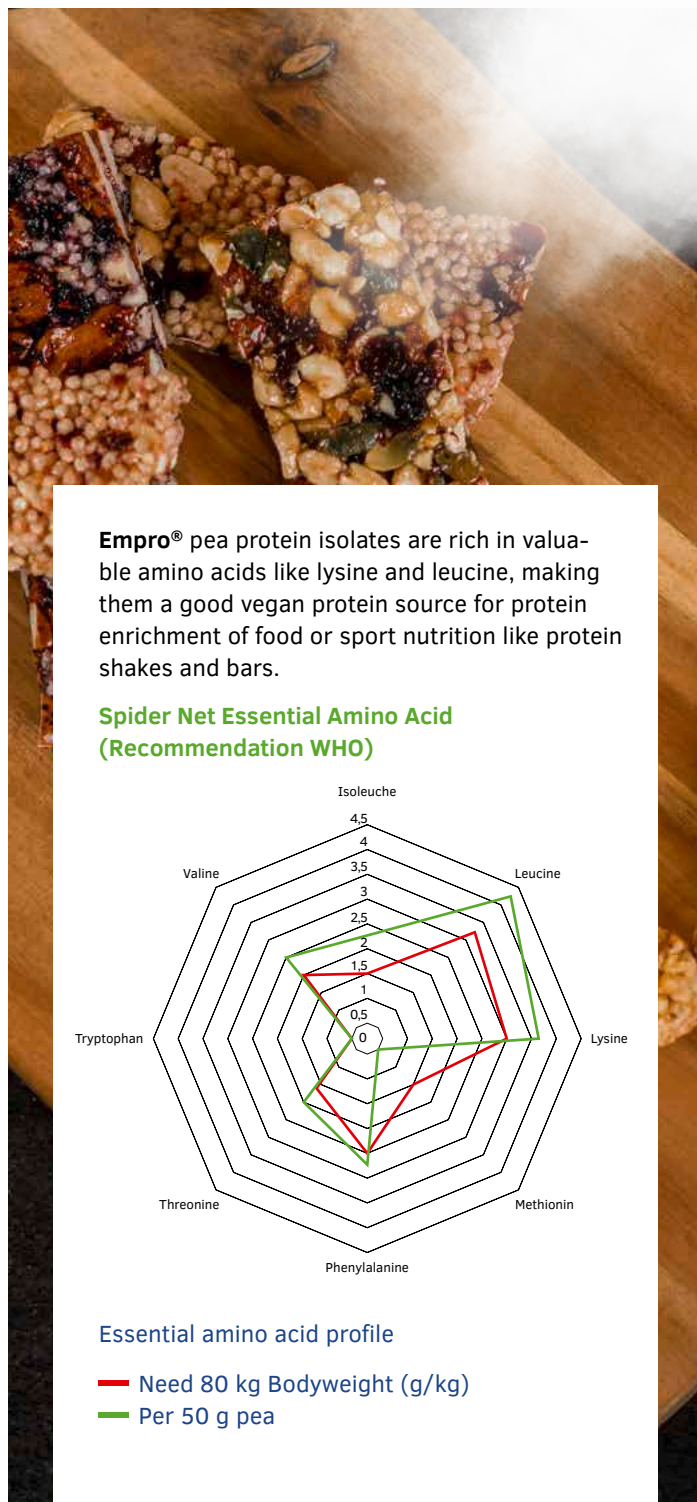


Empro® Pea Protein Isolate Portfolio

	Empro E 86	Empro E 86 HV
Type	Standard	High viscosity
Viscosity	Low	High
Solubility	Low	Medium
Emulsification	Reasonable	Excellent
Application examples	Snacks, Bakery, Sport Nutrition	Texturized Proteins, Meat Analogues, Vegan Cheese, Snacks, Salad Dressing

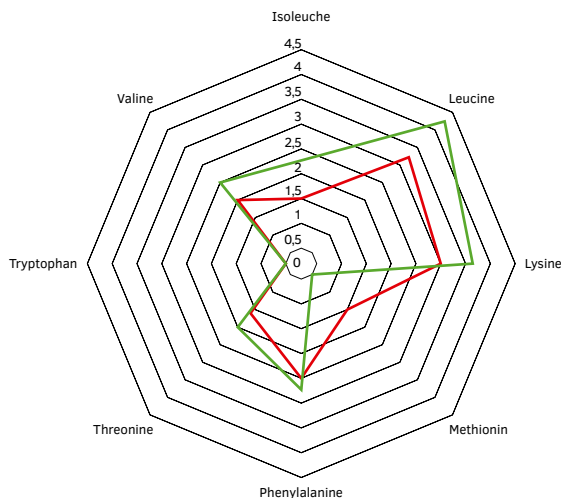
	Empro E 86 F30	Empro E 86 LS
Type	Fine powder	Coarse powder, low sodium
Viscosity	High	Medium
Solubility	High	Medium
Emulsification	Good	Reasonable
Application examples	Dairy Alternative Drinks, Vegan Cheese, Vegan Ice Cream, Protein Shakes	Texturized Proteins, Meat Analogues, Snacks

All products are registered®



Empro® pea protein isolates are rich in valuable amino acids like lysine and leucine, making them a good vegan protein source for protein enrichment of food or sport nutrition like protein shakes and bars.

Spider Net Essential Amino Acid (Recommendation WHO)



Essential amino acid profile

- Need 80 kg Bodyweight (g/kg)
- Per 50 g pea

Using nature to create is the guiding principle of the Emsland Group. As a global leader in refined products made from potatoes and peas, we offer a wide range of high quality innovative products.

Our plant-based ingredients include native, clean label and modified potato and pea starches, proteins and fibres, as well as potato flakes and granules, which can be applied to a wide range of products in various industries.

Innovation is a core driving force at the Emsland Group. Experts at our Innovation Centre in Germany are constantly developing and optimising products and concepts, working closely with customers to meet the evolving demands of both the industry as well as the end user.

Sustainability is a responsibility that, for us, begins in the field. Since 1928, we have been relying on the innovative power of nature and continue to be dedicated to working in harmony with our natural resources. We align ourselves with the latest sustainability benchmarks, helping drive the global trend towards more environmentally conscious options.

The Emsland Group is committed to producing consistently high-quality ingredients. Customer health and safety, as well as transparency regarding our manufacturing methods, are top priorities. To view a complete list of our certifications and qualifications, scan the QR code or visit our website.

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www.Emsland-Group.com
info@emsland-group.de
+49 5943810