

DSM

TEXTURIZED VEGETABLE PROTEIN / PEA & FAVA / CANOLAPRO®

PRODUCTS

Texturized Pea Protein

- Mince – P6501M
- Chunk – P6511C
- Long Chunk – P6501L

Texturized Fava Protein

- Mince – F7001M

CanolaPRO®

- Canola (Rapeseed) Protein Isolate
 - PDCAAS = 1.0

APPLICATIONS

- Plant-Based
- Frozen Meals
- Satay / Skewers
- Ground Meat
- Breakfast Sausage
- Shredded Meat Entrees
- Seafood / Fish
- Snack Foods
- Pizza Toppings

BENEFITS

- Major Allergen Free
- Vegan
- High in Protein
- Cost Effective
- Mild Neutral Flavor
- Mimics Meat Texture
- Non-GMO Verified
- Sustainable Dry Processing
- Extended Shelf-Life



CONTACT INFORMATION

info@dempseyfood.com





647.326.2666

<http://www.dempseyfood.com/>

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PEA & FAVA TVP

Product		Description	Protein	Sodium
	TVP P6501L	TVP produced from pea protein concentrate and pea protein isolate in new long chunk format, suitable for 'unprocessed' meat alternatives, grilled chicken, and shredded meat applications such as pulled pork.	65%	<0.4%
	TVP 6511C	TVP produced from pea protein concentrate and pea protein isolate in chunks format, suitable for beef, pork, chicken, tuna, and pink fish alternatives.	65%	<0.4%
	TVP 6501M	TVP produced from pea protein concentrate and pea protein isolate in mince format, suitable for burger patties, sausages, and nuggets.	65%	<0.4%
	TVP F7001M	TVP produced from pea protein concentrate, faba bean protein concentrate, and pea protein isolate in mince format, suitable for burger patties, sausages, and nuggets.	70%	<0.4%

CanolaPRO® Protein Isolate

Component	Spec
Protein Kjeldahl N= 6.25	> 90%
Fat	< 2%
Ash	< 4%
Carbohydrates	< 7%
Phytate	< 1.5%
Glucosinolates	< 1 µmol/g
Phenolics	< 4 mg/g

