

MGP

PROTERRA® PEA-BASED & WHEAT-BASED ALTERNATIVE / MEAT EXTENDER

PRODUCTS

- Texturized Wheat Protein
 - Flakes - 1100 Series
 - Shreds - 1200 Series
 - Chips - 1300 & 1350 Series
- Texturized Pea-Protein
 - Ground – 2100 Series
 - Shreds – 2200 Series
 - Chips – 2350 Series
- ARISE®
 - Wheat Protein Isolate
 - Gluten Protein

APPLICATIONS

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

BENEFITS

- Fibrous structure replicates look & texture of meat
- High in Protein
- Neutral Flavor/Minimal Off-notes
- Mimics Meat “bite”
- Non-GMO Verified Options
- Holds up well during processing
- Excellent water & fat binding capabilities



CONTACT INFORMATION

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| PROTERRA™ PEA PROTEIN APPLICATIONS AND CHARACTERISTICS GUIDE | | | | | | | |
|--|---|--|-----------------------------------|------------------------------------|--------------------|-------------------|--------------------------|
| | APPLICATIONS | INGREDIENT CHARACTERISTICS | TYPICAL HYDRATION TIME (AT 22° C) | TYPICAL HYDRATION RATIO (AT 22° C) | PROTEIN (N X 6.25) | AVAILABLE COLORS* | TYPICAL DIMENSIONS, DRY |
| <p>PROTERRA™ 2200 SERIES</p> | Vegetarian products, shredded meats and extended (blended) products | Fibrous shreds, easy to incorporate | 30 minutes | 4.3:1.0 | 75% min. | LT | Irregular shredded fiber |
| <p>PROTERRA™ 2350 SERIES</p> | Vegetarian products, shredded meats, ground meats and extended (blended) products | Can be chopped to desired size, shreddable when hydrated | 60 minutes | 4.5:1.0 | 75% min. | LT | Irregular flat chips |

| PROTERRA™ WHEAT PROTEIN APPLICATIONS AND CHARACTERISTICS GUIDE | | | | | | | |
|--|---|--|-----------------------------------|------------------------------------|--------------------|-------------------|-------------------------------------|
| | APPLICATIONS | INGREDIENT CHARACTERISTICS | TYPICAL HYDRATION TIME (AT 22° C) | TYPICAL HYDRATION RATIO (AT 22° C) | PROTEIN (N X 6.25) | AVAILABLE COLORS* | TYPICAL DIMENSIONS, DRY |
| <p>PROTERRA™ 1200 SERIES</p> | Vegetarian products and shredded meats | Fibrous shreds | 10 minutes | 3.3:1.0 | 60% | LT C DC | Irregular shreds |
| <p>PROTERRA™ 1300 SERIES</p> | Vegetarian products, ground meats, shredded meats and soups | Strong fibrous material/shreddable when hydrated | 40 minutes | 2.6:1.0 | 66% | LT C | 9mm wide 11mm long 2mm thick |
| <p>PROTERRA™ 1350 SERIES</p> | Vegetarian products, ground meats and shredded meats | Strong fibrous material/shreddable when hydrated | 40 minutes | 2.6:1.0 | 63% | LT C DC | 17mm wide 25mm long 3mm thick |
| <p>PROTERRA™ 1100 SERIES</p> | Vegetarian products, reformed meats and ground meats | Semi-firm granules | 15 minutes | 3.0:1.0 | 65% | LT C | 6mm granule |
| <p>PROTERRA™ 1150M SERIES</p> | Vegetarian products, reformed meats and ground meats | Firm granules | 60 minutes | 1.4:1.0 | 77% | M | 6mm granule |

| *KEY CODE | COLOR | | INGREDIENT RESEMBLES |
|-----------|--------------|-------------|----------------------|
| | DRY | HYDRATED | |
| LT | LIGHT TAN | OFF WHITE | CHICKEN AND SEAFOOD |
| C | CARAMEL | LIGHT BROWN | CHICKEN AND PORK |
| DC | DARK CARAMEL | DARK BROWN | BEEF |
| M | MALT | BROWN | BEEF |



All of our proteins are Non-GMO Project Verified (except caramel-colored Proterra™)