LDC.
Louis Dreyfus Company

Pea Protein Isolate

Label Friendly

Plant-based Protein

Vegan / Vegetarian

NON GMO Project VERIFIED nongmoproject.org

Halal ISNA CANADA حلال

KOSHER CHECK

From yellow peas, sustainably grown and gently processed in North America, Louis Dreyfus Company (LDC) has developed pea protein isolate (PPI) of market desired quality for food and beverage products. LDC PPI has a **high protein content, very mild taste, distinctive creamy mouthfeel, and excellent water solubility.**

LDC PPI was evaluated by independent third parties for sensory attributes and for its performance in a variety of applications. Sensory testing gave our PPI high marks for taste and mouthfeel. Product developers have reported on LDC PPI ease-of-use and little or no need for stabilizers and taste maskers. Further, they have demonstrated its versatile functionality in a variety of food and beverage applications.

Key product characteristics

- High protein content (≥ 85% protein)
- Mild flavor, no typical pea flavor or off-notes
- Creamy mouthfeel
- High solubility and dispersion stability
- Good water and oil binding capacity (6g and 3g/g protein, respectively)
- Good foaming and emulsifying properties
- Excellent texturizing ability
- Solvent free
- Application versatility

Milk & Shakes

Yogurt

Sauces

Meat & Meat Substitutes

Bakery

Snacks

Nutritional Bars

Contact Us

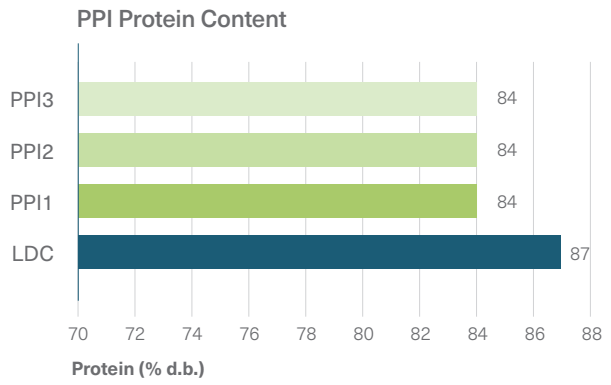
Our technical team has extensive systems knowledge to help you formulate your products and meet your goals. LDC's technical experience helps customers optimize formulations while increasing speed-to-market. We are committed to helping you make the most of your resources.

For more information, please contact us at Global-PlantProteins-Sales@ldc.com

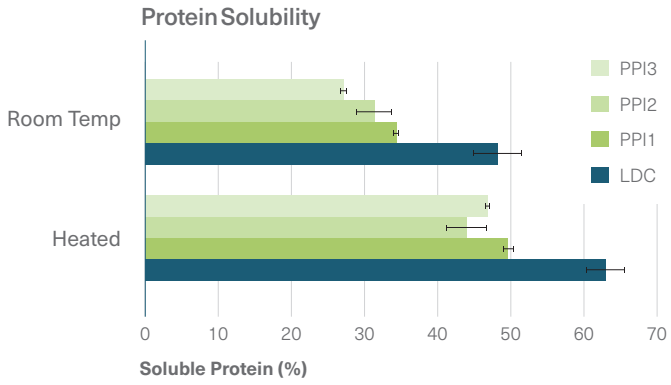
LDC Plant Proteins

LDC PPI Characteristics vs. Competitors

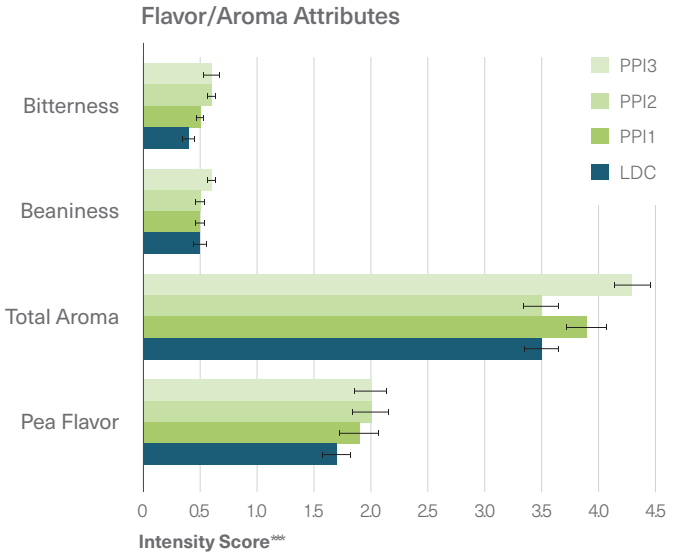
LDC PPI has higher protein than most of competitor products

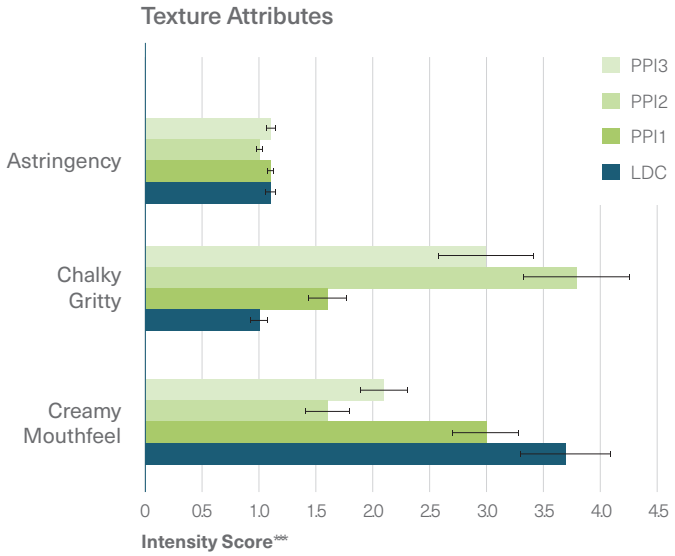


LDC has higher solubility than most of competitor products, both at room temperature and after heating*



LDC PPI scored better on sensory attributes than competitors, and significantly** higher on creamy mouthfeel





* 20 Minutes at 92°C
** Showing significance at 95% CI (LSD, p<0.05)
*** Products were evaluated using a 15-point intensity scale and adequate external references.

LDC.
Louis Dreyfus Company