

**WINNER OF THE
GLOBAL FOOD INDUSTRY AWARD 2023**
for Most Innovative Process by IUFoST

MICRO PROTEIN RANGE

ALLERGEN-FREE PEA BASED VEGETABLE PROTEINS FOR PROTEIN ENRICHMENT

Most protein powders can affect taste, color, texture, and smell of the finished product. MICRO PROTEIN is a new range of micronized vegetable proteins developed to meet demand for protein enrichment without impacting significantly the structure, flavor, and mouthfeel.

OTHER FEATURES

- By applying clean technology through proprietary physical and mechanical processes, MICRO PROTEIN is additive-free
- Improved particle suspension
- Does not require significant adjustments to recipes and production processes

DOSAGE & EXAMPLE

- Depending on application and desired protein content



PRODUCT CHARACTERISTICS

- Inert protein based on pea
- High protein content (>70%)
- Ultra fine powder below 30µ
- Highly dispersible
- Low impact on the structure, texture and mouthfeel of the finished product
- Cleaner flavor profile
- Mild color
- Two versions available - MICRO PROTEIN P6 and MICRO PROTEIN P11 - with different degrees of flavor neutrality to meet customer needs

GO-TO-MARKET ADVANTAGES

- Allergen-free
- GMO-free
- Plant-based
- The use of "High in protein" and "Source of protein" claim is possible according to EU legislation and recipe
- Versatile: can be used across different food & beverage applications

TYPICAL APPLICATIONS

- Bakery
- Pastry (biscuits)
- Snacks & bars
- Plant-based beverages
- Fillings & creams
- Fruit preparations
- Plant-based meat
- Ready meals



HIFOOD S.p.A. Strada Pedemontana Est 17 - 43013 Pilastro di Langhirano (PR), Italy
www.hifood.it
@hifood

INQUIRIES?
Get in touch: info@hifood.it

Release: 10/2024