



+39 0471 052330 / f : +39 0471 052331 www.lyopharm.it

LYOPHILISED PEA PROTEIN :

Our product is the result of a unique know-how patented by LB LYOpharm. The purification method developed eliminates a pea after-taste of the product and improves the pea protein solubility. Our product is perfect for use in food preparations (Beverages, Fruit juices).

Composition

PEA PROTEIN	100%
-------------	------

Vegetable protein isolated from pea
(Pisum Sativum)

Physical Properties

Moisture:	4 %
pH	6-7
Solubility (water) pH4 – 8	99%
Ash	5%

Microbiological Analysis

	Unit	Value
Aerobic plate count	CFU /g	5 000
Anaerobics S.R Spores.	CFU /g	100
E. coli	CFU /g	Negative
Enterobacteraceae	CFU /g	10
Staph. Aureus Coag +	CFU /g	Negative
Salmonellae	Research/25g	Negative
Yeasts / Moulds	CFU /g	50/50

Organoleptic Characteristics

Form	Powder
Color	Beige
Odor	Characteristic
Taste	Characteristic

Storage

For adequate protection on storage, it is recommended to maintain temperatures below 20°C, relative humidity below 65%, and an odor free environment. Packages should not be in direct contact with walls or floors. Stock should be used in rotation and within 24 months of manufacture. After using in sterile conditions, keep the product in a clean storage, a temperatures below 20°C, and away from direct sunlight. The product kept beyond the expiration date must be periodically tested before use.

Quality Assurance

- LB LYOpharm is the operator of a registered Risk Management Program based on the application of internationally recognized HACCP and GMP principles.
- LB LYOpharm Quality Assurance department closely monitors and ensures the superior quality of all products. Finished product is sampled and tested for chemical, sensory and microbiological parameters using the internationally recognized procedures.

