

Plant Proteins

Pea Protein

Textured Plant Proteins

Wheat-Protein

Plant Proteins

Food and beverage manufacturers have long relied on plant proteins to add nutritional and functional value to a wide range of products. More recently, these have become the leading ingredients of the booming plant-based movement. Their growing popularity has sparked an explosion of options but determining the right plant-protein solution for a specific application requires careful consideration.

Versatile

Highly nutritional, with complementary amino acid profiles. Available in textured and powdered formats for greater versatility. Flexible, for use across a wide range of application area

Irresistible

Our neutral tasting plant proteins are made from sustainable pea and wheat crops.

They can be used to achieve:

- Higher protein levels to support better Health Star Ratings
- Label-friendly formulation

Functional

Our pea, wheat and textured proteins can deliver different features and functional benefits in various applications.

These include:

- Texture, structure and mouthfeel
- Binding capacity, solubility, viscosity, binding capacity, emulsification, foaming, gelling and visco-elasticity
- Protein enrichment



Pea Protein

*Standard & hydrolyzed pea proteins
(RadiPure® & Puris™*).*

- Nutritionally peas are rich in quality protein.
- Good amino acid profile
- Among the most soluble plant proteins available
- Great emulsification and foaming capacity
- Good waterbinding, cohesion and adhesion properties, helping to improve overall texture and mouthfeel.
- Min 80% protein content
- Mild flavour and plenty of viscosity options.

*Puris™ is a licensed trademark of Puris Protein



Textured Plant Proteins

Developed for plant-based and alternative applications, Cargill's TEX PW80 M textured plant protein successfully mimics a meat like texture, delivering an improved bite, chew, juiciness and mouth-feel to plant-based alternatives.

- Blend of pea and wheat proteins
- Superior acid profile versus single-sourced protein
- High protein content (min. 77%)
- Light in colour
- Mild taste with minimal off-notes
- Easy to colour and flavour
- In combination with binders, this protein also helps retain moisture in the pack and in cooking.



Wheat-Protein

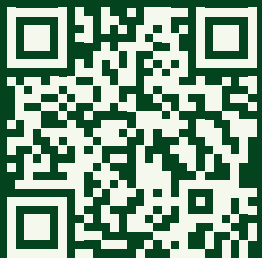
Gluvital® & Prowliz®

Wheat-protein serves well for protein enrichment, as a texturiser. It has binding and thickening capabilities and can be easily incorporated into a wide array of food applications thanks to the neutral flavour profile.

Hydrolyzed protein (Prowliz®) and vital wheat gluten (Gluvital®), the insoluble protein fraction of wheat flour, stand apart from other plant proteins due to their unique visco-elastic properties. Vital wheat gluten provides consistency in flour, improved dough machinability and extended shelf life for finished products.

- Suitable for snacks, cereals and plant-based meat alternatives
- Min. 75% protein content
- High protein enrichment
- Improves extensibility
- Reduces mixing time
- Unique texturising properties
- Neutral taste profile
- Binding capabilities
- Improved chewiness
- Excellent extrudability





Contact us

Learn more about our product portfolio of ingredients in Australia.

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