Pea fiber

Grades: Inner pea fiber

Inner pea fiber with at least 60% dietary fiber for meat-product and plant-based food formulation, supplied in 15 kg PE-lined woven bags.

Grade specifications

Parameter	Inner pea fiber
Physical & chemical	
Appearance	Light yellow or milky white powder
Moisture (%)	≤10
Ash (%)	≤5
Protein (%)	≤15
Dietary fiber (%)	≥60
Fat (%)	≤2
Starch (%)	≤30
Heavy metals	
Arsenic (mg/kg)	≤0.5
Lead (mg/kg)	≤0.5
Microbiology	
Coliforms (CFU/g)	≤10
Total plate count (CFU/g)	3×10^4-10^5
Molds & yeasts (CFU/g)	$\leq 10^3$
Salmonella	Negative/25 g
Staphylococcus aureus	Negative/25 g

Specifications apply only to the named grade and supplied physical form. Not detected is not a numerical zero; not specified means no limit is supplied. Confirm the agreed test methods and use the batch COA for batch acceptance.

Grade selection and applications

Inner pea fiber: This is a dietary-fiber ingredient, with protein limited to ≤15%; it is not a pea protein concentrate or isolate.

Formulation choice: Evaluate water management, texture and incorporation in meat or plant-based systems. Adjust the recipe after sample trials; no numerical water-binding capacity is supplied.

Applications: Meat products; Plant-based meat; Bakery formulations; Savory fillings; Fiber blends; Dry premixes.

Packaging and storage

Item	Details
Packing	15 kg net woven bag with inner PE bag
Storage	Keep unopened in a cool, dry place.
Shelf life	24 months from production date

Safety and regulatory

Read the matching SDS for handling precautions. Confirm intended use, labeling and any certification scope for the selected grade and destination. Technical limits are not measured batch results; the agreed purchase specification and batch COA govern acceptance.