Textured pea protein

Grades: TTP Flake, TTP Granular

Textured pea protein in flake and granular formats, with 60%, 70% and 80% protein options for plant-based meat formulations.

Grade specifications

Parameter	TTP Flake	TTP Granular
Physical & chemical		
Ingredient	100% yellow peas	100% yellow peas
Protein grades (%)	60 / 70 / 80	60 / 70 / 80
Appearance	Dry, spongy creamy light yellow flakes	Dry, spongy creamy light yellow granules
Size	Approximately 3-10 mm	Approximately 1.0-2.0 cm
Odor and taste	Characteristic pea; no foreign flavor	Characteristic pea; no foreign flavor
Carbohydrates (%)	≤25	≤25
Moisture (%)	≤9	≤9
Ash (%)	≤8	≤8
Fat (%)	≤10	≤10
Gluten (%)	≤5	≤5
Soy (%)	≤2.5	≤2.5
Heavy metals		
Lead (ppm)	≤1.0	≤1.0
Arsenic (ppm)	≤0.5	≤0.5
Mercury (ppm)	≤0.1	≤0.1
Microbiology		
Total plate count (CFU/g)	≤10,000	≤10,000
Yeast & molds (CFU/g)	≤100	≤100
Coliforms (CFU/g)	≤30	≤30
Salmonella	Negative	Negative
Escherichia coli (CFU/g)	≤10	≤10

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

TTP Flake: The flake sheet describes pieces approximately 3-10 mm. Assess smaller inclusions where the target recipe calls for a finer structured bite.

TTP Granular: The granular sheet describes pieces approximately 1.0-2.0 cm. Evaluate the larger pieces in meat alternatives requiring visible texture and check hydration and softness in the finished product.

Protein level: Both forms list 60%, 70% and 80% protein options. Specify format and protein grade together when ordering; the listed gluten and soy limits are percentages, not ppm-level absence claims.

Applications: Plant-based mince; Plant-based chunks; Burger systems; Savory fillings; Protein blends; Pilot processing.

Packaging and storage

Item	Details
Packing	Flake: 20 kg/bag; confirm granular packing
Storage	Store unopened away from moisture, direct light and heat at ambient temperature and humidity.
Shelf life	24 months from manufacture in original packaging

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.