


PEA PROTEIN

Extruded Pea Protein Products for healthy on-the-go snacks and breakfast cereals

www.pg pint.com





Mastering the Science, Practicing the Art

Plant Based Protein Trends

44% of bar consumers say protein amount is an important factor in their bar choice, making it one of the most important factors mentioned when surveyed (Source: Mintel).

Recent research shows that pea protein is the number one plant based protein ingredient in product launches which have a protein claim, with 21% of global product launches in 2019 (Innova, 2019).

PGP International's Range of Pea Protein Products

We offer the complete plant protein package with a wide range of high quality, extruded pea protein crisps that have a light, crisp texture and the delicious mild flavour that snackers demand. This makes them ideal for use in 'better for you' savory and sweet snacks.

Where to use our range of Pea Protein Products

- Bars – Cereal / Energy / Protein
- Breakfast Cereal
- Healthy Snacks
- High Protein Snacks
- Meat Extension

Our extruded pea protein crisps are a direct result of our research and development team's commitment to state of the art extrusion technology. We pride ourselves on creating innovative products that embrace the latest advances in extrusion science to help you grow your company and extend your own product portfolio.

Pea Protein Disks

Our range of pea protein disks are a protein fortification solution specifically designed for breakfast cereal and nutritional snacking applications. Developed to mimic the natural look of rolled grains, pea disks are mild flavored with a great mouthfeel, and deliver up to 70% plant protein.

Key features of our extruded pea protein crisps

Product Formats:

- Crisps
- Chips
- Disks
- Flakes

Key Benefits:

- Allergen friendly - Soy / Dairy / Gluten-Free
- Hexane free extracted protein
- Protein ranges of 40-70%: supports increased protein label claims
- Clean flavor with great texture
- Products are certified Non-GMO
- Also available as organic

PGP International's crisps and functional rice flours are the natural outcome of our commitment to advanced extrusion technology. Our research and development team has always set the curve for innovation, putting to work both an understanding of extrusion science and the hands-on experience it takes to optimize results in the plant and in your product. We continue exploring new extrusion technologies and creating better ways to improve your formulations. We are ready to work for you.

