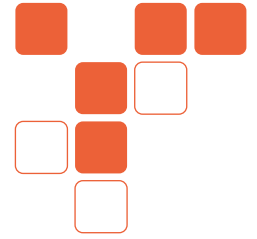


DenPro Veg

Functional
Vegetable
proteins
systems



Functional characteristics (cold state)

Product Name	Properties	Process	Gelling time	Ratio DenPro Veg: Vegetable oil: Water	Gel strength
					Indicative index
DenPro Veg P100	-Versatile pea protein with good water and holding capacity -Can be used as an alternative to soy concentrate	cold	12 hours	1:3:5	~3.0
DenPro Veg LS	- Combined pea protein and specially selected hydrocolloids with excellent water and fat binding properties - Can be used as an alternative to soy isolate	cold	12 hours	1:3:5	~4.5
DenPro Veg Combi PA	- Combined pea and alginate system optimized for cold gelling properties. - Extended freeze/thaw stability and water/fat binding	cold	12 hours	1:3:5	~8.0
Soy Concentrate	- Protein < 70%	cold	12 hours	1:3:5	~0.5
Soy Isolate	- Protein < 90%	cold	12 hours	1:3:5	~3.0

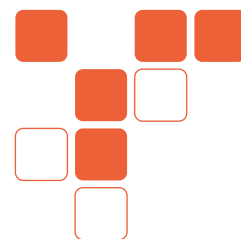
5°C



DenPro Veg P 100 DenPro Veg LS DenPro Veg Combi PA Soy isolate Soy concentrate

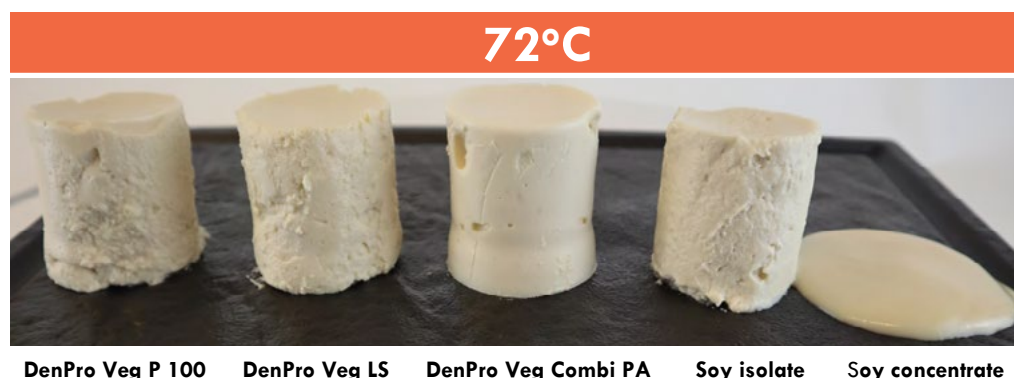
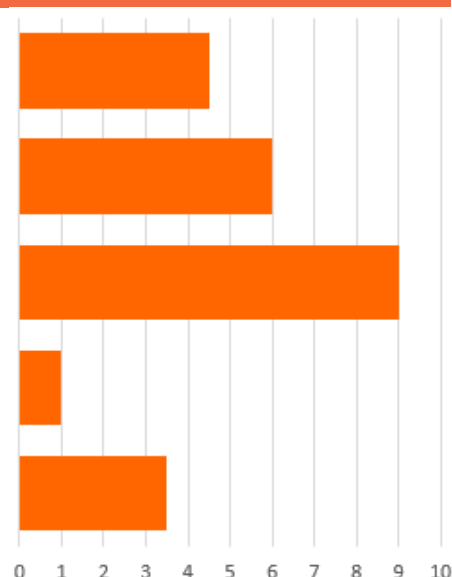
Main benefits of DenPro Veg Series

- Cold gelling
- High water and fat holding capacity
- Soy Free
- GMO free from trusted origin in EU
- Free from Allergens



Functional characteristics (after heat treatment)

Product Name	Properties	Process	Gelling time	Ratio DenPro Veg: Vegetable oil: Water	Gel strength
					Indicative index
DenPro Veg P100	- Versatile pea protein with good water and holding capacity - Can be used as an alternative to soy concentrate	hot	12 hours	1:3:5	4.5
DenPro Veg LS	- Combined pea protein and specially selected hydrocolloids with excellent water and fat binding properties - Can be used as an alternative to soy isolate	hot	12 hours	1:3:5	6.5
DenPro Veg Combi PA	- Combined pea and alginate system optimized for cold gelling properties. - Extended freeze/thaw stability and water/fat binding	hot	12 hours	1:3:5	9.5
Soy Concentrate	- Protein < 70%	hot	12 hours	1:3:5	1.0
Soy Isolate	- Protein < 90%	hot	12 hours	1:3:5	3.5

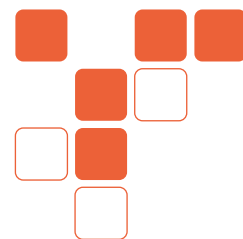


DenPro Veg P 100 DenPro Veg LS DenPro Veg Combi PA Soy isolate Soy concentrate

Main benefits of DenPro Veg Series

- Cold gelling
- High water and fat holding capacity
- Soy Free
- GMO free from trusted origin in EU
- Free from Allergens

The information contained in this publication is to the best to our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purpose. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.



Procedure step-by-step

Ingredients	Ratio	
Water, max 10°C	5	
Vegetable oil	3	
DenPro Veg	1	
Total		

Process

1. Mix tap water and oil in a bowl chopper at high speed for 60 seconds, until well mixed
2. Add **DenPro Veg** while chopping at low speed
3. Chop at high speed for 2-4 minutes, until a smooth and homogenous emulsion is obtained
4. Empty bowl chopper immediately into container
5. Store for a minimum of 12 hours at 5°C before use

Important remarks:

Avoid usage of salt and salted raw materials.

Processing time after adding DenPro Veg to the cutter should not exceed 10 minutes.



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