Swelite^M

fibrous pea solution



SWELITE™ PEA FIBRE MEETS CONSUMERS **NEEDS**

→ *81 % of manufacturers worldwide plan to reformulate their recipes for cleaner labels in the next 2 years

↑ *54% of US consumers agree that meat alternatives should closely mimic the taste of meat





- A Naturally extracted from yellow pea: a sustainable source of fibres
- **A gentle process:** preservation of all the properties
- **Free-from:** allergen, gluten, dairy, lactose, GMO

FUNCTIONAL

- Water-holding capacity
- > High quality powder properties: easy-to-handle, low dustiness & high density powder
- ▶ Enhanced taste
- → White color

Restructured poultry products

Ground meat

Injected meat Fish products

Plant-based savoury Imitation cheese

Sweet bakery filling Savoury filling











Versatile and functional: here are the main properties of SWELITE™ C pea fibre

- High water holding capacity
- Juiciness improvement
- Stickiness reduction
- Shrinkage reduction
- Water & fat binder in emulsion
- Cost saving



Thanks to its adapted granulometry, SWELITE™ F is the best functional pea fibre

- Fine granulometry
- Suitable for injections
- Suitable for pasta fillings
- Good water holding capacity
- Moisture management
- ➤ Yield improvement



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