

Pea-Based Pasta

made from 100% Pea Starch Flour

HELVET
INGREDIENTS



Pasta:

Single-ingredient pea pasta made from Pea Starch Flour.

Overview:

- Available formats: fusilli, macaroni, penne, spaghetti
- Packaging: user-friendly 5 kg and 3 kg PE bags or retail size
- Application areas: foodservice (school canteens, hospitals, central kitchens), HoReCa, ready meals, retail

Key benefits

	Robust cooking performance	Cooking loss <1%, with minimal starch release during cooking, helping pasta stay separate and non-sticky. Stability of pasta made with Helvet's 100% Pea Starch Flour is superior to pasta made from whole-meal vegetable flours.
	More neutral taste vs. whole pulse flours	Starch-rich fractions typically bring less “beany” flavour than whole pea flour.
	Colour shift	Dark beige turns into pale beige after cooking.
	High volume yield after cooking	250%.
	Long serving stability	In line with the benchmark.
	Fit for “source of protein” and “high in fibre” claims	In accordance with Regulation (EC) No. 1924/2006.

Nutrition declaration per 100 g (as is) / daily value*:

Energy → 1485 kJ / 355 kcal	17,8%*
Total fat → 2,5 g	3,6 %*
of which saturated fatty acids → 0,4 g	2 %*
Carbohydrate → 66 g	25,4 %*
of which sugars → 1,5 g	1,6 %*
Salt → 0,01 g	0,16 %*
Fibre → 6 g	24 %*
Protein → 14 g	28 %*

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Product & packaging:

Four pasta shapes, packed to customer requirements.

Overview:

- Available formats: fusilli, macaroni, penne, spaghetti
- Packaging: according to customer requirements, in 5 kg, 3 kg or 1 kg packs
- Production: dedicated gluten-free pasta factory

● Product specification

Ingredients	Pea Starch Flour
Colour	Dark yellow with shades of beige
Appearance	Surface free of flour
Protein	min. 14,0 %
Moisture	max. 14,0 %
Fat	max. 3 %
Ash	max. 2,5 %
Increase in volume on boiling	min. 250 %
Gluten	<20 ppm

● Cooking & storage

Cooking time	Fusilli, penne: 10—12 minutes Macaroni, spaghetti: 8—10 minutes Add 100 g of pasta to 1 litre of boiling water and cook over medium heat.
Shelf life	36 months from the date of manufacture
Storage	Indoors, in clean, well-ventilated, disinfected and pest-controlled areas.

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Available formats:

Four pasta shapes — shown dry and after cooking.



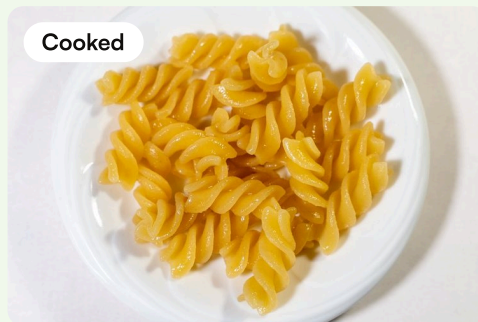
Fusilli

Cooking time: 10–12 min

Dry



Cooked



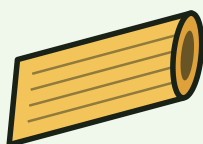
Macaroni

Cooking time: 8–10 min

Dry



Cooked



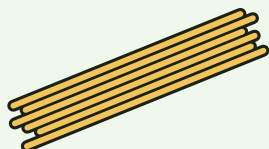
Penne

Cooking time: 10–12 min

Dry



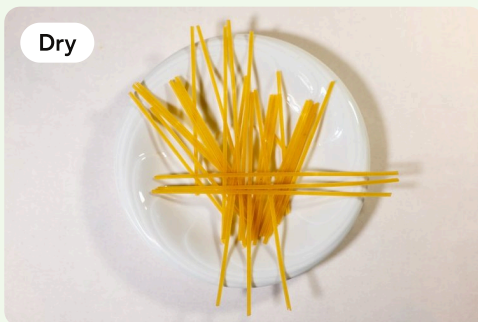
Cooked



Spaghetti

Cooking time: 8–10 min

Dry



Cooked

