



EMSLAND GROUP
using nature to create

Pea Starch

Native pea starch for food application

Product description

Appearance:	white powder		
Taste and odour:	neutral		
Moisture:	max.	12,0	%
Crude protein:	max.	0,5	%
Ash:	max.	0,5	%
pH value:		6,0 – 8,0	

Brabender viscosity
(8,5 % concentration, 700 cmg)
maximum viscosity
after 20 minutes at 95 °C: 600 – 1000 BU

Properties

Native pea starch is a rich source of amylose (35 %) and this unique feature gives it good thickening and gelling properties which are better than other commonly used starches. Furthermore the properties of native pea starch bring it closer to modified starches, e.g. higher temperature, acid as well as better shear stability.

Application

Native pea starch can be used as binding and thickening agent with good gelling, good texture regulating as well as good expansion regulating properties in many food products, e.g. meat and canned products, confectionery, soups, sauces, desserts and extruded products.

All information and data in this brochure meet our best experiences and own research and are based on recent developments of technology and science. Nevertheless, we cannot assume any responsibility for its utilisation, the circumstances under which the products are stored, handled and used being beyond our control. Our technical staff and consultants of the Food Department will gladly supply any further information and advices and for further particulars they are always pleased to be at your service.

05/2007

Emsland-Stärke GmbH
P.O. Box 1140 D-49824 Emlichheim
Tel.: 05943/81-0 Fax: 05943/81205
Internet: www.emsland-group.de Email: info@emsland-group.de

Pea
Starch

