



VETAIN

VEGAN & SUSTAINABLE

Hydrolyzed pea protein

Specification

Raw material	Pea protein
Manufacturing procedure	Enzymatic decomposition

Item	Specification (BP2014/USP42/E300/FCC10)	
Physical & Chemical Control		
Color	Light yellow	
Looseness	Normal	
Taste	Neutral	
Ph	3.5~6.0	
Moisture	≤7.0%	
Ash	≤12.0%	
Protein (Total Nitrogen*6.25)	≥80.0%	
Density	0.2-0.3g/ml	
Average molecular weight	≤2000 D	
Heavy Metals		
Lead (Pb)	NMT0.4ppm	
Mercury (Hg)	NMT0.02ppm	
Cadmium (Cd)	NMT0.2ppm	
Microbiology Control		
Micro-organisms	NMT1000cfu/g	
Coliforms	NMT10cfu/g	
Mildew and microzyme	NMT50cfu/g	
Staphylococcus aureus	Negative	
Salmonella	Negative	
Nutrition Data (per 100g)		
Item	Unit	Content
Energy	kJ/100g	1590
Carbohydrate	g/100g	<0.1
Fat	g/100g	<0.1
Protein	g/100g	93.5
Na	mg/kg	1.27×10 ⁴

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