



pisane™
plant protein, feed the planet



SUSTAINABLE

- **Local sourcing**
- **Sustainable crop:** no nitrogen fertilization, no need for irrigation, limited use of pesticides
- **Non-GMO**



NUTRITIONAL

- **Rich in essential amino acids** (AAS = 0.96 ⁽¹⁾)
- **High digestibility** (98% ⁽²⁾)
- **Low anti-nutritional factors** thanks to a unique process
- **Free-from common allergen**



FUNCTIONAL

- **Superior taste**
- **A whole range of functional proteins** to fit technological challenges of food, drink and nutrition applications



PISANE™ PEA PROTEIN, THE REFERENCE TO

- **Restore the nutritional profile of plant-based food products**
- **Fortify nutritional products in protein**
- **Diversify the protein sourcing**
- **Take part of planet well-being**

(1) Protein and Amino acid requirements in human nutrition, Report of the Joint FAO/WHO/UNU Expert Consultation. WHO Technical Report Series 935, 2007 - >18 y old suggested amino acid pattern
(2) Data from Sarwar et al., 1989 Pr Tomé (INRA Paris), 2002, Cosucra confidential data

NON-DAIRY & NUTRITIONAL PRODUCTS

PLANT-BASED BEVERAGE, YOGURT, DESSERT AND CHEESE

PISANE™ C9

- Optimal solubility
- Good emulsifying properties
- Stable during heat treatment

PISANE™ C9 PREMIUM

- Specific microbiological criteria
- For ambient plant-based dairy products**

Beverage: Up to 8% with a smooth texture

Yogurt: Up to 8% in white plant-based mass

Dessert cream: Up to 7% with a creamy texture

Cheese: Ideal in fermented plant-based cheese like cream cheese

NON-DAIRY FROZEN DESSERTS

PISANE™ C9

- Good emulsifying properties
- Good overrun properties during freezing
- Homogeneous melting profile

Use: Optimal dosage = 1.5% to 2.5%

POWDER MIXES

PISANE™ C9

- Good dispersibility
- High protein content
- High in BCAA

Use: Up to 100% PISANE™ C9 in powder blend

BARS, BAKERY & CEREALS

BARS

PISANE™ B9

- Excellent processing
- Low water absorption

Cold extruded bars: Up to 30% of PISANE™ B9
Also in **cereal bars**

BAKERY

PISANE™ B9

- Easy-to-disperse
- Low water absorption

**Bread, biscuits
& cakes:**

High protein
Gluten-free
Egg-free

PISANE™ C9

- Great solubility
- Good cooking behaviour

**Only in pasta / noodles
and as a glazing agent**

CEREALS

PISANE™ B9

- No competition with starches for the expansion

Extruded snack: PISANE™ B9 content = up to 50%

PLANT-BASED SAVOURY

PLANT-BASED MEAT AND FISH

PISANE™ M9

- Good emulsifying properties
 - High viscosity
 - Binding properties
- For emulsified
products and meat
alternatives**

PISANE™ T9

- Excellent fibrillation properties
 - High protein content
- For Vegetable Extruded
Protein (dry extrusion)
and High Moisture Meat
Analogues (wet extrusion)**

SPREADS AND PÂTÉ

PISANE™ M9

- Good emulsifying capacities
- Stabilization of the product during heat treatment
- Excellent spreadable, smooth and creamy texture

Spread: Up to 2%

Pâté: Up to 9%

SAUCES AND DRESSINGS

PISANE™ M9

- Good emulsifying capacities
- Stable to heat treatment and pH
- Excellent functionalities in end-product during shelf-life

Egg-free sauces: Up to 1.5% PISANE™ M9

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