



NUTRALYS® PLANT PROTEIN INGREDIENTS

With more than 40 years' experience in the research and production of plant proteins, Roquette is the pioneer in plant protein specialties for Food, Nutrition and Health markets. NUTRALYS® is not a single ingredient: It's many. Every NUTRALYS® ingredient is different, too. From specific nutritional needs to ideal functionalities, each product meets the needs of a particular market segment, growing the possibilities for innovation every day.

NUTRALYS® Plant Protein Sources

Pulses

Cereals

Yellow Pea



The nutritious, sustainable and soil-replenishing yellow pea is among the fastest-growing protein sources on the market.

Fava Bean



The fava bean is a rich source of protein and fiber. Like the yellow pea, fava bean farming is sustainable and presents great agronomic advantages.

Rice



Rice is a safe and familiar source of protein. Rice protein amino acid profile complements that of the pea, allowing you to create plant-based products with a complete protein profile.

Wheat



Wheat is the second most cultivated cereal crop and wheat proteins are very complementary to pulses in terms of nutrition and technical function.

Learn more about the different grades of NUTRALYS® plant proteins on Roquette website and see the recommended grades for specific applications:

NUTRALYS® Plant Protein Ingredients

Product Information



¹ According to Regulations (EC) No 1829/2003 and No 1830/2003.





² Pea and fava are not listed among major allergens and intolerant agents in EU (Annex II Regulation 1169/2011) neither in the Codex list of allergens to be labeled (Codex Stan 1-1985 (Rev. 1-1991)- §4.2.1.43). Due to a few rare reported allergic reactions with pea and fava (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea and fava derived products in their ingredient statement.

³ Except wheat protein.

NUTRALYS® PLANT PROTEIN – INGREDIENTS

CONSTANT INNOVATION FOR ENDLESS APPLICATIONS

The NUTRALYS® plant protein product range currently offers 4 protein sources and more than 20 plant protein ingredients, each adapted to specific functional and nutritional requirements.

| Categories and Applications | Formulation Attributes |  |  |  |  |
|---------------------------------------|--|--|---|---|---|
| | | Pea Protein | Rice Protein | Wheat Protein | Textured Protein (Pea/Fava) |
| DAIRY AND BEVERAGES | | | | | |
| Plant-based Milk | Solubility, Foaming, Emulsification | 4 ¹ | 2 | 1 | |
| Plant-based Ice Cream, Yogurt, Cheese | Emulsification, Viscosity, Gelation | 5 ² | | | |
| SAVORY | | | | | |
| Plant-based Meat | Structure, Binding, Emulsification, Gelation | 3 ¹ | 2 | 1 | 6 ¹⁰ |
| Sauce, Dressing | Emulsification, Viscosity | 2 ¹ | | | |
| BAKERY AND SNACKS | | | | | |
| Bread, Bar, Biscuit, Cake, Pastry | Cohesion, Elasticity, Low Viscosity | 6 ³ | 2 | 2 | 2 ¹ |
| Cereal, Extruded Snack | Crispiness | 5 | | 1 | |
| SPECIALIZED NUTRITION | | | | | |
| Protein Powder Mix, RTD*, Bar | Solubility, Emulsification | 6 ² | 2 | 1 | 2 ¹ |
| FSMP** | Viscosity, Nutrition and Health | 4 ² | 2 | | |

*Ready to Drink

**Food for Special Medical Purposes

number of ingredient options available

organic ingredient grades

Visit our [Product Finder](#) to:

- Get information on the best ingredients for your formulation
- Request NUTRALYS® product samples and documents
- Find product availability by region



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 Food Solutions
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