



# IDEAL USE CASE – P2.0

1

Processed for the highest solubility

2

Enhances beverage creaminess

3

Eliminates the need for maskers

4

Medium viscosity and water hold

5

Great emulsifying properties

# P2.0 ATTRIBUTES & APPLICATIONS

Dry Beverage Blends	High Protein RTD Beverages	High Viscosity	Extrusion	Foaming	Bars	Dairy Alternative
✓	✓			✓		✓

Commonly Noted Undesirable Flavors in Pea Protein

