

<b>Name Of Document</b>	FG Specification – Amilife® Pea Protein Concentrate			<b>Doc No</b>	AAPPL/SPEC/NPD/FG/PPC/01
<b>Issue Date</b>	31.07.2024	<b>Rev Date</b>	31.07.2024	<b>Page No</b>	02
<b>Prepared By</b>	Manager QA	<b>Approved By</b>	Managing Director	<b>Issued By</b>	FSTL/MR

## Amilife® Pea Protein Concentrate

### PRODUCT APPLICATION | FUNCTION

**Amilife® Pea Protein Concentrate** is a high-quality, plant-based protein derived from yellow peas. Rich in essential amino acids and highly digestible, it's an excellent alternative to animal proteins. Produced through wet milling and purification, it yields a smooth, neutral-tasting powder. Ideal for protein powders, beverages, meat alternatives, and baked goods, it is hypoallergenic and free from soy, gluten, and dairy. It also boosts the protein and nutritional value of pet food, aquafeed, and livestock feed, making it perfect for allergen-free, plant-based formulations.

#### ORGANOLEPTIC PARAMETERS

PARAMETERS	LIMIT	METHOD
Visual Appearance	Dry Powder	Visual
Color	Light White to Cremish Color	Visual
Odor	Free From Off Odour	Sensory
Taste	Bland Taste	Sensory

#### PHYSIOCHEMICAL PARAMETERS

Oil	4.0 % (Max)	GAFTA 130 3:0-2014
Moisture	10.0 % (Max)	GAFTA 130 2:1-2014
Crude Protein On Dry Basis(N ×6.25)	60.0% (Min)	GAFTA 130 4:0-2014
Total Ash	4.50%(Max)	GAFTA 130 12:0-2014
PH (5%)	7.0±1.0(Range)	In House
Particle Through 100 Mesh	90% (Min)	Sieve Analysis

#### MICROBIAL PARAMETERS

Total Plate Count	10000 Cfug (Max)	IS 5402:2012
Yeast & Mold	1000 Cfug (Max)	IS 5403:1999
Coli form	100 Cfug /g Absent	IS 5401:2012
E.Coli	Absent cfu/25g	IS 5887:1976
Salmonella	Absent cfu/25g	IS 5887 :2020
GMO	GMO Free	-

**PACAKAGING & LABELLING**

PARAMETERS	LIMIT
Labelling Declaration	As per Food Safety &Standards (Packaging and Labeling) Regulations and Legal Metrological
Net Weight	20 Kg
Shelf Life	Best Before 24 Months from date of Mfg
Packaging	Primary Packing: LDPE Liner Secondary Packaging: Brown Craft Paper Bag
Storage Temperature	Stored at Cool Dry place at 16 <sup>0</sup> -32 <sup>0</sup> C
Storage And Transportation Condition	To be stored and transported in hygiene, Dry and Ambient Conditions and Keep away from strong odor or volatile materials and moisture
Intended Use	For Food Grade Products

<b>Name Of Document</b>	FG Specification – Amilife® Pea Protein Isolate			<b>Doc No</b>	AAPPL/SPEC/NPD/FG/IPP/02
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## Amilife® Pea Protein Isolate

### PRODUCT APPLICATION | FUNCTION

**Amilife® Pea Protein Isolate** is a high-quality, non-GMO, plant-based protein derived from yellow peas. It offers excellent solubility, emulsification, and gelling properties, making it ideal for protein bars, beverages, meat alternatives, dairy substitutes, bakery products, and snacks. Rich in essential amino acids and free from soy, gluten, and dairy, it suits allergen-free diets. It improves texture, water retention, fat absorption, and yield, helping reduce production costs. Perfect for plant-based formulations, it delivers nutrition, functionality, and versatility across various food applications.

ORGANOLEPTIC PARAMETERS		
PARAMETERS	LIMIT	METHOD
Visual Appearance	Dry Powder	Visual
Color	Light White to Cremish Color	Visual
Odor	Free From Off Odour	Sensory
Taste	Bland Taste	Sensory
PHYSIOCHEMICAL PARAMETERS		
Oil	4.0 % (Max)	GAFTA 130 3:0-2014
Moisture	10.0 % (Max)	GAFTA 130 2:1-2014
Crude Protein On Dry Basis(N ×6.25)	80.0% (Min)	GAFTA 130 4:0-2014
Total Ash	7.0%(Max)	GAFTA 130 12:0-2014
PH (5%)	7.0±1.0(Range)	In House
Particle Through 100 Mesh	90% (Min)	Sieve Analysis
MICROBIAL PARAMETERS		
Total Plate Count	10000 Cfug (Max)	IS 5402:2012
Yeast & Mold	1000 Cfug (Max)	IS 5403:1999
Coli form	100 Cfug /g Absent	IS 5401:2012
E.Coli	Absent cfu/25g	IS 5887:1976
Salmonella	Absent cfu/25g	IS 5887 :2020
GMO	GMO Free	-

SPECIFICATION/ TECHNICAL DATA SHEET

**PACAKAGING & LABELLING**

PARAMETERS	LIMIT
Labelling Declaration	As per Food Safety &Standards (Packaging and Labeling) Regulations and Legal Metrological
Net Weight	20 Kg
Shelf Life	Best Before 18 Months from date of Mfg
Packaging	Primary Packing: LDPE Liner Secondary Packaging: Brown Craft Paper Bag
Storage Temperature	Stored at Cool Dry place at 16 <sup>0</sup> -32 <sup>0</sup> C
Storage And Transportation Condition	To be stored and transported in hygiene, Dry and Ambient Conditions and Keep away from strong odor or volatile materials and moisture
Intended Use	For Food Grade Products

