

# Roquette pea starch N-735

## A Pure Native Pea Starch

### What is it?

ROQUETTE PEA STARCH N-735 is a clean label texturizing ingredient that provides the functional benefits of low gelatinization temperature, low hot viscosity when gelatinizing, and strong gel and film forming properties after cooking. This starch is extracted from the yellow pea through a water only process, resulting in a pure native starch that is clean in taste derived from a sustainable crop.

### KEY FEATURES

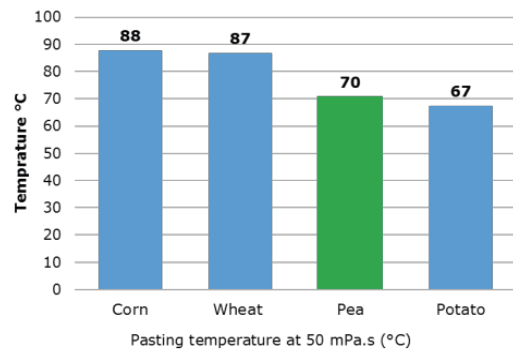
- 99% pure pea starch from a wet process
- Very low content of minor constituents
- Low ash content
- Higher amylose content than standard corn starches - 35%

Starch components	Potato starch	Corn starch	Wheat starch	Pea starch
% Lipids	0.1	0.7	0.4	0.1
% Ashe	0.3	0.1	0.3	0.1
Purity	++	+	+	+++

### ✓ LOW GELATINIZATION TEMPERATURE

**Easy to use:** The viscosity is quickly developed when cooked and provides binding properties for meats, including; emulsified sausages, vegan patties and Surimi seafood.

### LOW GELATINIZATION TEMPERATURE



### ✓ LOW HOT VISCOSITY WHEN GELATINIZING

**Promotes even rise in baked goods:**  
Carb source vs wheat starch

**Ideal for Seasoning Mixes:**  
Better adhesion of spices compared to other starches

### ✓ NEUTRAL TASTE AND SMOOTH MOUTHFEEL

**Ideal for fat-based bakery fillings:**

- Partial sugar reduction
- No grittiness
- Creamy appearance
- Low residual mouthfeel

## ✓ STRONG GEL AND FILM FORMING PROPERTIES

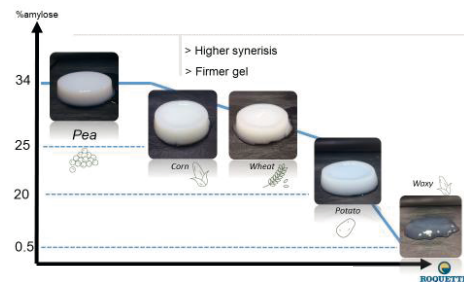
### Gel properties:

- Strong, cohesive, slightly soluble, opaque gel
- Short texture

### Film Properties:





- Crispy, brittle and opaque

## RETROGRADATION OF NATIVE STARCHES, PER BOTANICAL SOURCE



Pea starch retrogrades faster than corn starch: higher syneresis, firmer gel.

## COMPARISON OF NATIVE STARCHES, PER BOTANICAL SOURCE

	 Maize starch	 Pea starch	 Wheat starch	 Potato starch
Granule size (µm)	2-30	2-60	1-45	5-100
Color	white, slight yellow	white	white	white
Taste	cereal	neutral	cereal	neutral
Texture	short	short	short	long
Gel strength	firm	strong	firm	soft
Amylose %	24	35	25	20

## APPLICATIONS:

- **Bakery and Snacks**
  - Ideal for gluten free baking
  - Enhances crispiness in breading and breadcrumbs
  - Good for partial sugar reduction in creme fillings
- **Savory**
  - Crispy coating in tempura and frying batters
  - Good adhesion with viscosity for seasoning mixes
  - Less breakage in noodles and glass noodles
  - Acts as a binder in processed meats
- **Dairy**
  - Acts as an anti-caking agent in grated cheeses
- **Sports Nutrition**
  - Acts as a carb source in powder mixes
- **Confectionery**
  - Texturizer for gummies

## PRODUCT INFORMATION:

- **Ingredient label:**  
Pea starch/starch
- **Regulatory status:**
  - Not a major allergen
  - Gluten-free
  - Grain-free
  - Non-GMO
  - Kosher and Halal certified
- **Packaging:**  
20 kg and 25 kg bags, big bags
- **Shelf life:**  
Manufacturing date + 5 years



## A CROP WITH A LOW IMPACT:



Pea is a sustainable crop, with a low impact on:

- Water resource
- Climate change
- Land use

[www.roquette.com](http://www.roquette.com)

  
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