



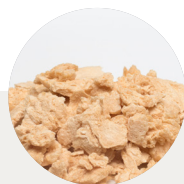
NUTRALYS® PLANT PROTEINS - TEXTURED

NUTRALYS® textured plant proteins bring a unique opportunity to easily formulate nutritious, plant-based meat and seafood alternatives. Sourced from the yellow pea – NUTRALYS® is an environmentally-friendly and clean textured protein range (dry form). Thanks to specific structures, NUTRALYS® textured pea proteins enable the creation of appealing high-quality meat and seafood alternatives for new experiences in taste, texture, and nutrition.

NUTRALYS® Plant Proteins - Textured



**NUTRALYS®
T70S**



**NUTRALYS®
TP-C**



**NUTRALYS®
T Pea 701G**

Raw material origin	Pea	Pea	Pea
Shape	Strips	Chunks	Granules
Protein content (based on Dry Substance)	70	70	70
Meat alternative applications (suggested but not limited to)	Burgers, Meatballs, Sausages, Nuggets, Taco Meat, Ground	Fish Cakes, Fish Burgers, Tuna Salad, Fish Nuggets, Crab Cakes, Meat Spread	Taco Meat, Sausage, Bolognese Sauce, Ground

Visit roquette.com/product-finder-food-nutrition for product availability by region.



A Sustainable Solution

Culture

- Yellow peas are non-GMO crops
- Yellow peas require no irrigation and no nitrogen fertilization
- Yellow peas contribute to soil fertility and to better yields in crop rotations

Sourcing

- Raw material sourced in EU and Canada

NUTRALYS® PLANT PROTEINS - TEXTURED

Product Information

Regulatory Status / Key Facts:

- Not a major allergen*
- Non-GMO
- Gluten-free



Roquette Formulation Expertise

Design innovative, sustainable solutions

Develop formulations with proven technological, nutritional, and health benefits





Enhance functional properties

Increase sensory experiences

Accelerate go-to-market

A Wide Range of Ingredients for a Wide Range of Applications

The NUTRALYS® range of textured proteins enables the development of different types of meat and seafood alternatives **for indulgent new experiences.**

	Texture	Meat Alternative Process
NUTRALYS® T70S	Firm and Coarse	 Grinding  Chopping
NUTRALYS® TP-C	Tender and Fibrous	 Blending
NUTRALYS® T Pea 701G	Firm and Juicy	 Blending



T70S



T Pea 701G



TP-C

Roquette Global Food Customer Technical Service

Thanks to their high expertise and state-of-the-art technologies and equipment, our multidisciplinary teams work on a large range of plant-based food applications including savory, dairy, beverages, and specialized nutrition.

* Pea is not listed in the Codex Stan 1-1985 (Rev. 1-1991)-§4.2.1.43, list of allergens to be labeled. Due to a few rare reported allergic reactions with pea (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea derived products in their ingredient statement.

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