



PRODUCT PROFILE

NUTRALYS® B85F | Insoluble Pea Protein

Product Name	NUTRALYS® B85F
Generic Name	Insoluble Pea Protein
Physico-chemical properties	
Key Attributes of product type (Functional properties, value proposition)	Low viscosity. Higher protein incorporation rate as well as enhanced texture in various protein-enriched bakery goods
Ingredient Raw material	Pea
Dry Substance	90 %
Calories	4 Kcal/g
Average mean particle diameter/size	100 µm
Solubility	7.5 g/100g
Powder density	450 g/l
SPECIALIZED NUTRITION Bars	
Bars - usage	Plant Protein
Bars - Taste - Sweetness (Score on 10 with sucrose = 10)	0
Bars - Machinability (From 1 low to 5 high)	5
Bars - Texture - Hardness (From 1 low to 5 high)	3
Bars - Texture - Elasticity (From 1 low to 5 high)	2
Bars - Texture - Sandiness (From 1 low to 5 high)	3
Bars - Texture Stability over shelflife (From 1 low to 5 high)	5
Bars - Binding Power (From 1 low to 5 high)	1



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