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### **Roquette launches breakthrough clean-tasting pea protein isolate**

**Lille, February 23, 2026** – Roquette, a global leader in plant-based ingredients, is expanding its NUTRALYS® portfolio with the launch of NUTRALYS® Pea 850F, a new pea protein isolate designed to unlock superior sensory performance in plant-based formulations. Developed to address common formulation challenges, this next-generation ingredient enables food and beverage manufacturers to create plant-based alternatives with cleaner, more neutral taste profiles.

#### **Taking pea protein formulation to the next level**

The launch responds to accelerating consumer demand for high-protein products, with three in five consumers worldwide actively increasing their protein intake.<sup>1</sup> At the same time, brands and formulators face growing pressure to deliver plant-based alternatives that match conventional products on taste – a challenge that has historically required extensive use of flavoring systems as masking agents.

Pea protein has emerged as formulators' preferred choice for plant-based innovation,<sup>2</sup> thanks to its strong nutritional profile, regional sourcing availability and competitive pricing. However, its characteristic taste has remained a persistent formulation barrier, requiring manufacturers to invest in complex masking strategies which can compromise clean label positioning.

NUTRALYS® Pea 850F provides the complete nutritional benefits of pea protein while significantly reducing vegetal or pea notes. Expert sensory panel analysis confirms the ingredient's more neutral and smooth taste profile, enabling formulators to develop higher-protein products without sacrificing flavor quality.

Importantly, this improved sensory performance is achieved by directly addressing pea protein's taste issues, without the need for additional ingredients or processing aids. As a result, products formulated with NUTRALYS® Pea 850F can be labeled simply as 'pea protein' or 'pea protein isolate', simplifying reformulation requirements in a consumer-friendly way.

#### **Formulation flexibility**

NUTRALYS® Pea 850F delivers functional performance comparable to Roquette's established NUTRALYS® S85F benchmark, while offering enhanced sensory characteristics. The new ingredient



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provides high emulsion capacity for stable formulations, moderate gelling and viscosity and excellent solubility, making it particularly well-suited for ready-to-mix and ready-to-drink applications. Its versatility extends across dairy alternatives, beverages, and specialized nutrition categories.

This combination of technical functionality and sensory performance enables formulators to tap into emerging market opportunities, including high-protein products designed for GLP-1 users. This rapidly-expanding segment has driven 29% growth in food and beverage launches featuring protein and weight management claims in 2024 / 2025, compared to the previous year.<sup>1</sup>

### **Overcoming historical taste barriers**

*“Pea protein provides excellent nutrition and functionality in plant-based and high protein foods and beverages, but sensory performance has remained a critical barrier to wider adoption. Consumers understandably want the protein hit without the overpowering vegetal taste,”* comments **Benjamin Voiry, Global Protein Product Marketing at Roquette**. *“With NUTRALYS® Pea 850F, we have tackled the problem at ingredient level, rather than just masking it. This is an important milestone for manufacturers, giving them the freedom to create products that consumers genuinely enjoy, with cleaner formulations and simplified labels.”*

*“From a formulation standpoint, reducing off-notes at source makes an immediate difference,”* adds **Adeline Morcet, Application Scientist at Roquette**. *“It allows producers to focus on texture, nutrition and overall product experience, rather than compensating for flavor challenges. That efficiency can significantly shorten development timelines – creating plant-based products that stand out for the right reasons.”*

NUTRALYS® Pea 850F, which is not listed as a major allergen, forms part of the wider NUTRALYS® portfolio, which now includes proteins from pea, wheat, and fava bean – supporting a wide variety of use in plant-based, hybrid, and high-protein foods and beverages. The NUTRALYS® protein range combines functional and nutritional performance, together with high quality standards.

To discover more, visit Roquette’s [website](#).

### **About Roquette**



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Roquette is a global leader in sustainable plant-based solutions, driving innovation and strong partnerships that are shaping the future of nutrition, health, and bioindustry.

The company harnesses natural resources such as wheat, corn, seaweed, and cellulose to craft high-performance ingredients used in everyday foods, oral medications, advanced biopharmaceuticals, and a range of bio-based products.

A family-owned company with over 90 years of expertise and 11,000 employees, Roquette serves clients in over 150 countries and is committed to creating lasting value for customers, patients, consumers, and society.

Together, we turn the potential of nature into the essentials of life.

Discover more about Roquette [here](#).

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<sup>1</sup> Innova Trends Survey, 2026.

<sup>2</sup> Innova, 2024.