

Dry-Processed Pea Protein

CAS No.	EINECS No.	UN No.	Molecular Formula / Product Type
/	/	/	Yellow pea protein preparation

Product Description

HYDROPEA® Dry-Processed Pea Protein. Grades: D85A, D80A, D80B. Dry-processed pea protein is made using the dry-process route described for the D series. D85A provides at least 85% dry-basis protein; D80A and D80B provide at least 80%. The grades retain a characteristic pea flavor. D80B is identified for improved solubility and smoothness relative to the standard D-series profile.

Specifications

Parameter	Specification
Appearance	Cream-colored powder
Protein, dry basis (%)	D85A: ≥85.0; D80A: ≥80.0; D80B: ≥80.0
Moisture (%)	≤8.0
Ash (%)	≤6.5
Crude fiber (%)	≤3.0
pH	6.0–8.0
Total plate count (CFU/g)	<10,000
Yeast (CFU/g)	<50
Molds (CFU/g)	<50
Escherichia coli	Not detected
Salmonella	Not detected

Typical Properties / Use Guidance

Property / Guidance	Typical Value
Grade selection	D85A: Dry-processed pea protein; ≥85% protein. Characteristic pea flavor for powders and food formulations.; D80A: Dry-processed pea protein; ≥80% protein. Characteristic pea flavor for powders, bars and suitable beverages.; D80B: Dry-processed pea protein; ≥80% protein. Improved solubility and smoothness while retaining pea flavor.
Typical data status	Nutritional and amino acid values below are per 100 g powder and are not guaranteed specification limits. Not detected does not mean a numerical zero.
Nutrition: Total fat (g)	D85A: 2.34; D80A: 2.34; D80B: 2.14
Nutrition: Saturated fat (g)	D85A: 0.77; D80A: 0.77; D80B: 0.66
Nutrition: Total carbohydrate (g)	D85A: 3.94; D80A: 3.94; D80B: 3.89
Nutrition: Calories from fat (kcal)	D85A: 66; D80A: 66; D80B: 64
Nutrition: Energy (kcal)	D85A: 393; D80A: 393; D80B: 389
Nutrition: Total sugars (g)	Not detected
Nutrition: Iron (mg)	D85A: 21.31; D80A: 21.31; D80B: 22.12
Nutrition: Potassium (mg)	D85A: 89.32; D80A: 89.32; D80B: 90.21
Nutrition: Calcium (mg)	D85A: 227.55; D80A: 227.55; D80B: 243.27
Nutrition: Sodium (mg)	D85A: 940.67; D80A: 940.67; D80B: 952.33
Nutrition: Cholesterol	Not detected
Amino acid (g/100 g): Isoleucine	D85A: 3.94; D80A: 3.74; D80B: 3.88
Amino acid (g/100 g): Leucine	D85A: 7.38; D80A: 7.11; D80B: 7.15
Amino acid (g/100 g): Lysine	D85A: 6.42; D80A: 6.12; D80B: 6.23
Amino acid (g/100 g): Methionine	D85A: 2.31; D80A: 1.04; D80B: 1.10
Amino acid (g/100 g): Phenylalanine	D85A: 4.66; D80A: 4.66; D80B: 4.71
Amino acid (g/100 g): Threonine	D85A: 2.78; D80A: 2.78; D80B: 2.69
Amino acid (g/100 g): Tryptophan	D85A: 0.69; D80A: 0.69; D80B: 0.67
Amino acid (g/100 g): Valine	D85A: 4.85; D80A: 4.25; D80B: 4.24
Amino acid (g/100 g): Arginine	D85A: 7.32; D80A: 7.12; D80B: 7.21
Amino acid (g/100 g): Cystine	D85A: 2.63; D80A: 1.43; D80B: 1.52
Amino acid (g/100 g): Glutamic acid	D85A: 14.02; D80A: 14.12; D80B: 14.22
Amino acid (g/100 g): Histidine	D85A: 2.41; D80A: 2.21; D80B: 2.34
Amino acid (g/100 g): Proline	D85A: 3.54; D80A: 3.34; D80B: 3.44
Amino acid (g/100 g): Tyrosine	D85A: 3.34; D80A: 3.07; D80B: 3.16
Amino acid (g/100 g): Alanine	D85A: 3.58; D80A: 3.38; D80B: 3.42
Amino acid (g/100 g): Aspartic acid	D85A: 9.48; D80A: 9.21; D80B: 9.30
Amino acid (g/100 g): Glycine	D85A: 3.15; D80A: 3.15; D80B: 3.23
Amino acid (g/100 g): Serine	D85A: 4.04; D80A: 4.04; D80B: 3.99

Applications

- Protein powders and bars — D85A and D80A are identified for protein powders and bars. Compare the selected protein level, characteristic pea flavor and texture within your recipe before arranging bulk supply.
- Beverage formulations — D80B offers improved solubility and smoothness while retaining pea flavor. Evaluate its dispersion in ready-to-mix and ready-to-drink beverage recipes under your own processing conditions.
- Savory food blends — The D series is also identified for seasoning mixes and nut butters. Assess how its natural pea flavor and water-binding behavior fit the finished product.

Packaging and Storage

Packaging	20 kg bag with PE liner
Storage	Keep sealed in a cool, dry place, protected from moisture and direct sunlight. Shelf life: 2 years in unopened original packaging.

Safety and Regulatory

Food-grade protein ingredient for the stated applications. Prevent dust formation and follow the applicable SDS for handling. Confirm suitability for the intended application and destination-market requirements.

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The information is provided in good faith for professional evaluation. Specifications apply to the stated commercial grade; users must confirm suitability, regulatory compliance and safe handling for their intended application.