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Roquette unveils new NUTRALYS pea protein range

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Roquette is pushing the frontiers of the plant protein market by launching four multi-functional pea proteins designed to improve taste, texture and creativity in plant-based food and high-protein nutritional products. By further expanding its established NUTRALYSÂ® plant protein portfolio, the leading ingredients company is bringing a host of new and improved application opportunities to the table for food manufacturers.

The four pea protein ingredients â?? NUTRALYSÂ® Pea F853M (isolate), NUTRALYSÂ® H85 (hydrolysate), NUTRALYSÂ® T Pea 700FL (textured) and NUTRALYSÂ® T Pea 700M (textured) â?? have been specifically created to address challenges commonly encountered when developing foods and beverages with plant proteins. These latest innovations present new format and formulation options, offering refined textures and high protein content for end products, such as nutritional bars, protein drinks, and plant-based meat and dairy alternatives.

Romain Joly, Global Head of Proteins Business Line at Roquette, said: â??Weâ??ve made it our mission to make life easier for food manufacturers when it comes to product development, operational output and consumer satisfaction. Through significant investment and development, weâ??ve found the winning formula for optimal taste, texture, and techno-functionality â?? opening up a world of opportunity for application innovation in the plant protein market.â?