

Organic Pea Starch Powder



What is Organic Pea Starch Powder?

Organic Pea Starch Powder is a **certified organic, non-GMO** carbohydrate extracted from **organic yellow peas** (*Pisum sativum*). This high-purity starch offers superior thickening, binding, and moisture-retention properties, making it ideal for gluten-free, vegan, and allergen-conscious formulations. With **neutral flavor, excellent heat stability**, and **clean-label compliance**, it replaces traditional starches in baked goods, meat analogs, sauces, and more. Certified USDA Organic, gluten-free, and free from major allergens.

Specification

| Parameter | Specification |
|-----------------------|------------------|
| Starch Content | ≥95% (dry basis) |

| Parameter | Specification |
|--------------------------------|--|
| Moisture Content | ≤14% |
| pH (10% solution) | 6.0-7.5 |
| Gel Strength (6% gel) | ≥800 g/cm ² |
| Viscosity (5% solution) | 200-400 mPa·s |
| Particle Size | 10-50 μm |
| Solubility | Swells in cold water, fully gelatinizes at 65-75°C |
| Packaging | 1kg, 5kg, 25kg resealable bags |
| Shelf Life | 24 months (stored in cool, dry place) |

Applications

Confectionery: Enhances chewiness in gummies and jelly candies.

Gluten-Free Baking: Improves crumb structure in bread, cakes, and pastries.

Plant-Based Meat: Binds moisture in vegan burgers, sausages, and nuggets.

Sauces & Soups: Thickens gravies, dressings, and instant soup mixes without cloudiness.

Dairy Alternatives: Stabilizes plant-based yogurts, cheeses, and creamy desserts.

Why Choose Us?

1. **Superior Functionality:** Optimized for high-heat processing and freeze-thaw stability.
2. **Quality Assurance:** Rigorously tested for purity, heavy metals, and microbial safety (ISO 22000).
3. **Ethical Production:** Supports regenerative agriculture and carbon-neutral shipping.
4. **Custom Solutions:** Adjust particle size or blend with other starches for tailored performance.
5. **Regulatory Compliance:** Meets FDA, EFSA, and global organic standards.

FAQs

Q: Can pea starch replace cornstarch?

A: Yes! Use a 1:1 ratio for thickening, with superior clarity and heat resistance.

Q: Is pea starch keto-friendly?

A: Yes—it contains minimal digestible carbs ($\leq 5\text{g}$ net carbs per 100g).

Q: Does it work in cold recipes?

A: Requires heating to fully gelatinize, but pre-gelatinized options are available.

Q: Is this product allergen-free?

A: Yes—free from gluten, soy, nuts, and dairy.

Q: Do you offer bulk pricing?

A: Yes! Competitive rates for 25kg+ orders. Contact us for quotes.

Packing