

Organic Pea Starch Powder



Our **certified organic pea starch powder** is a refined carbohydrate extracted from **organically grown yellow peas (*Pisum sativum*)** using a gentle, water-based separation process—free from chemical solvents, sulfites, or synthetic additives. With a neutral flavor, bright white color, and smooth texture, it delivers superior thickening, gelling, and binding performance while aligning with clean-label, non-GMO, and plant-based trends.

As a byproduct of organic pea protein production, our pea starch supports circular agriculture and offers an allergen-friendly alternative to corn, wheat, and potato starches.

What Is Organic Pea Starch?

Pea starch is the purified starch fraction obtained during the wet-milling of split yellow peas. Our **organic pea starch powder** undergoes washing, centrifugation, and low-temperature drying to preserve its native granular structure—resulting in a product with balanced amylose/amylopectin ratio

(~30% amylose) that provides:

- Moderate viscosity development
- Good gel strength
- Excellent freeze-thaw stability
- High clarity in gels and sauces

Unlike modified starches, our product is **native (unmodified)** and complies with “no artificial ingredients” labeling standards worldwide.

Key Functional Benefits

- **Neutral taste & odor:** No beany or earthy off-notes
- **Gluten-free & allergen-free:** Safe for celiac and sensitive consumers
- **Non-GMO & vegan:** Certified organic and plant-based
- **High clarity:** Forms translucent gels—ideal for clear sauces and pie fillings
- **Freeze-thaw stable:** Resists syneresis in frozen meals and plant-based desserts
- **Good binding:** Enhances texture in veggie burgers, nuggets, and meat analogs
- **Clean label compliant:** Listed simply as “organic pea starch” on ingredient decks

Technical Specifications

Parameter	Organic Pea Starch Powder
Botanical Source	Organic yellow peas (<i>Pisum sativum</i>)
Appearance	Bright white, fine free-flowing powder
Odor & Taste	Odorless; neutral, no aftertaste
Starch Content (Dry Basis)	≥85%
Moisture Content	≤12.0%
Protein (N × 6.25)	≤1.0%
Ash Content	≤0.5%

Parameter	Organic Pea Starch Powder
pH (10% slurry)	6.0 – 7.5
<i>Whiteness (L value)*</i>	≥92 (CIE Lab* scale)
Particle Size (D[4,3])	15–25 µm
Paste Viscosity (Brabender, 95°C)	300–600 BU (varies by batch)
Gel Strength (10% gel, 24h @ 4°C)	Firm, non-syneretic
Shelf Life	24 months (stored sealed in cool, dry place)
Heavy Metals (Maximum Limits)	
- Lead (Pb)	≤0.2 mg/kg
- Arsenic (As)	≤0.1 mg/kg
- Cadmium (Cd)	≤0.05 mg/kg
- Mercury (Hg)	≤0.01 mg/kg
Microbiological Criteria	
- Total Plate Count	≤10,000 CFU/g
- Yeast & Mold	≤100 CFU/g
- <i>Escherichia coli</i>	Absent in 1 g
- <i>Salmonella</i> spp.	Absent in 25 g
- <i>Listeria monocytogenes</i>	Absent in 25 g
Allergen Status	Gluten-Free (<5 ppm), Soy-Free, Dairy-Free, Nut-Free, Corn-Free
Certifications	USDA Organic, EU Organic, Non-GMO Project Verified, Kosher, Halal (available), Gluten-Free Certified

Analytical methods: AOAC for moisture/protein; ISO 6647 for starch content; Brabender Viscoamylograph for pasting profile.

Applications

- **Plant-Based Meat & Seafood:** Binds moisture, improves bite and juiciness
- **Gluten-Free Baking:** Enhances crumb structure in breads, cakes, and pastries
- **Sauces, Gravies & Soups:** Provides smooth mouthfeel and glossy finish
- **Dairy Alternatives:** Stabilizes plant-based yogurts and creamers
- **Frozen Foods:** Prevents ice crystal formation and water separation
- **Baby Food & Clinical Nutrition:** Easily digestible, hypoallergenic thickener

Tip: For higher viscosity or cold-water swelling, consider blending with organic tapioca or arrowroot starch.

Why Choose Our Organic Pea Starch?

Sourced from certified organic pea farms in North America and Europe, our starch is produced in dedicated allergen-controlled facilities. The extraction process uses only water and mechanical separation—ensuring a pure, native starch that meets the highest standards for sustainability and food safety.

Every batch includes full documentation: Certificate of Analysis (CoA), Organic Certificate, Allergen Statement, and Safety Data Sheet (SDS).

Available packaging:

- 25 kg multi-wall paper bags with food-grade PE liner
- 500 kg–1,000 kg FIBCs for industrial users
- Custom packaging available upon request

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 (≤5g 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



Want to learn more about this product or have any questions?

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