

NAME	DESCRIPTION
Chickpea Protein	70% Type B (high viscosity/gelling/emulsifying) and Type C (water dispersible)
Chickpea Starch	
Fava Bean Protein Isolate	90%, Type B (high viscosity/gelling/emulsifying) and Type C (water dispersible)
Fava Bean Starch	
Flax Seed Protein 50% and 60%	
Hemp Protein Isolate	40%, 50%, 60%, 65%, 70%
Hemp Protein Hydrolyzed	90/95% water soluble
Hulled Hemp Seed	
Hemp Oil	
Hemp Flour	30-50%
Mung Bean Protein Isolate	80%; 85% Type B (high viscosity/gelling/emulsifying) and Type C (water dispersible)
Pea Protein Isolate	Conventional 55%, 80%, 85%; Organic 80%; Type B,C (water dispersible) Type B: With High Viscosity and Gelling & Emulsification, suitable for baking, meat production, soups, liquid drinks. Type C: Will disperse in water, suitable for healthy powder drinks, powder shakes, salad dressing.
Pea Inner Fiber	NLT 40% Fiber: 60, 100, 200 mesh; Organic available. High water binding capacity
Pea Peptide	100% water soluble
Pea Starch/Organic Pea Starch	
Pumpkin Seed Protein 70% and 75%	50%
Rice Crisps	Brown Organic
Rice Flour	Brown
Rice Protein	Conventional 80%: 100 mesh; 300 mesh; 600 mesh; 900 mesh

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Rice Syrup	
Soy Protein Isolate 80% and 90%	Nutrition - readily dispersible, ready to drink, soluble, calcium enhanced - powder beverage, milk, medical foods, ready to drink, cereals, ice cream. Emulsion - high gelling, emulsification - meats, vegetarian foods Injection - dispersible, soluble, different viscosities - meat tumbling, inject whole muscle
Textured Soy Protein	Meat substitute - high water absorption - meat balls, sausage, dumplings, seafood.
Soy Fibre	Different mesh sizes - 60/80/100mesh - ketchup, meat products, high fibre content, bakery, tuna, canned products.
Concentrated Soy Protein	High gelling, emulsification - chicken meat, hot dogs, bakery, vegetarian products.
Soy Crisps	Protein bars, snack foods
Soy Lecithin	Viscous paste, Non-GMO, Vegetable origin
Sunflower Protein 60%	
Watermelon Protein 50% and 70%	