



PURIS™

**PURIS™
Pea Protein**

So much from a simple pea.



LABEL-FRIENDLY

Protein-packed. Non-GMO Project Verified.* USDA Certified Organic. When it comes to label-friendly formulation, PURIS™ pea protein checks all the boxes. To top it all off, those benefits are delivered with a creamy, delicious flavor, smooth mouthfeel and clean finish designed to please the most particular of palates.



SUSTAINABLE

PURIS™ pea protein allows you to significantly enhance foods' protein content without altering taste. It's produced from U.S. yellow pea seed varieties, specially selected to minimize the off-flavors typically attributed to pulses.



USDA ORGANIC

Versatile, functional, irresistible.

- **Creamy, delicious flavor** and smooth mouthfeel
- **Robust protein content**, with a minimum of 80% protein
- **Versatile functionality**, from bakery to beverages and beyond
- **Sustainably grown** as a cover crop



**NON-GMO
PROJECT VERIFIED***

Cargill.com

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Cargill® Helping
the world
thrive

A transparent pea protein supply chain

PURIS™ yellow pea seed varieties are sourced through direct grower relationships and a vertically integrated supply chain. We offer 100% traceability, from seed to certified non-GMO* and USDA Certified organic facilities. PURIS peas are processed without hexane or other chemical solvents, ensuring a clean taste.

CARGILL PRODUCTS

	Key Properties	Functional Benefits
PURIS Pea 860**	<ul style="list-style-type: none"> • Low viscosity • 6.0 pH • Good water-holding capacity • Good emulsifying capability 	<ul style="list-style-type: none"> • Optimal for bakery & protein bar applications where inert protein fortification is desired • High-protein beverages & extrusions
PURIS Pea 870**	<ul style="list-style-type: none"> • High viscosity • 7.0 pH • Excellent water-holding capacity & foaming stability • Excellent emulsifying capability 	<ul style="list-style-type: none"> • Delivers smooth texture and viscosity building in RTD beverages, vegan dressings, non-dairy products & dry beverage blends • Great for extrusions, meat & meat analogs, gluten-free pasta & pet foods
PURIS Pea 870H**	<ul style="list-style-type: none"> • Low viscosity • 7.0 pH • Excellent water-holding capacity & solubility • Good foaming stability • Good emulsifying capability 	<ul style="list-style-type: none"> • A mildly hydrolyzed** high protein that delivers low viscosity and optimum solubility for RTD beverages & dry beverage blends • Ideal for non-dairy products & extrusions
PURIS Pea Organic 870 HLS	<ul style="list-style-type: none"> • Low viscosity • 7.0 pH • Low sodium • Good emulsifying capability 	<ul style="list-style-type: none"> • Well-suited for high-protein beverages, non-dairy nutritional products & low-sodium meat analogs

APPLICATIONS



Bakery



Beverages/
Beverage
Powders



Cereals



Dairy
Alternatives



Meat Analogos



Pet Food



Snacks

Partner with Cargill's technical experts to optimize your product formulation.

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

*There is no single definition for Non-GMO in the USA. Contact Cargill for source and processing information.

**Also available in organic offerings.

PURIS™ Pea Protein is a licensed trademark of PURIS Proteins, a Cargill strategic partner.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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