

Textured Protein 8020

Sustainable and Mild Processed Plant-Based Protein

PROTEIN FOR THE FUTURE

8020 is our original range of textured meat analogues based on protein-concentrate from Pea and Faba Bean.

Ingredients

Pea protein-concentrate, Fava Bean protein-concentrate and salt.

✓ High nutritional value

- High in protein (as meat)
- Amino-acid score: 92
- High in dietary fiber
- No anti-nutrients
- Improved digestability (as meat)

✓ No allergens (Soy free, gluten free)

We are using **dry thermo-mechanical processes** in two steps:

1. Dry fractionation, concentrating the best from the legumes: protein, dietary fiber and minerals.
2. Dry extrusion, producing tasty products with a texture like meat.

This is **Mild processing** par excellence, improving the nutritional value of the plant proteins, and this is far from problematic "Ultra Processing".

Current range:



PEACES



CHUNKS



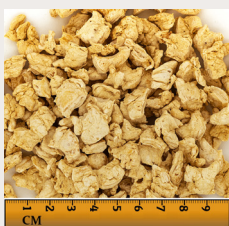
BITES



FLAKES



SLICES



MINCE



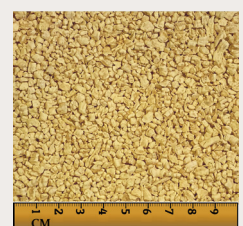
MINCE MINI



GRANULATE



SHREDS



SHREDS MINI

8020 is a high-quality and versatile protein, suitable for a wide range of applications e.g:



Like Tuna Salad



"Facon"



Tikka Masala



Pizza topping



Muffins



Our expert in developing applications, Chef and Product Adviser *Morten Fenger*, is ready to support you all the way.
mf@pureplantprotein.dk

Pure Plant Protein

Textured Protein 8020

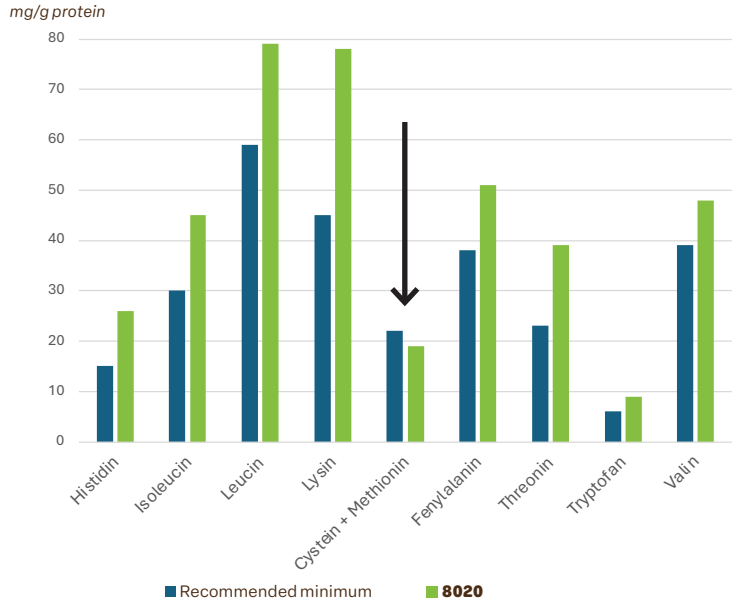
Amino Acids

8020 contains all the Essential Amino Acids with an **Amino Acid Score** at **92**.

Two of the essential amino acids: Cystein and Methionin are a little lower than the minimum recommended by WHO/FAO/UNU, 2007. This is the case for almost all legumes.

Normally this is not a problem, as other parts of the meal will supply extra Cystein and Methionin, but still some dietary experts prefer an Amino Acid Score at 100 or higher.

This is why we also has developed the two new ranges **SunbeanPRO®** and **Amino100®**



Factory

The factory is located in the middle of Jutland in Denmark, close to Billund Airport and highway E45 from Germany.

Using the QR-kode you can have a quick tour at the factory, but you are also very welcome to contact our sales-team and arrange a visit.



The capacity of the factory is 5000 ton/year dry textured plant protein.

Ownership and raw materials

The company was founded in 2019 by two entrepreneurs, based on capital from selling an organic meat company. In 2022 Danish Agro a.m.b.a. entered as partner, making it possible to invest in more capacity when it is needed. In addition the partnership with Danish Agro a.m.b.a. provides a high level of security for the supply of necessary raw materials.

Certification

IFS since 2020, highest level



Furthermore, we have the **Kosher Certification**, which verifies that our ingredients, production process including all machinery, and food-service process complies with the standards of Kosher.



If you have customers for organic products, we are also able to supply our whole range with the **EU organic certification** according to the standards in the European legislation.

Packaging

High volumes for industry are offered in big bags or special packaging solutions on request.

For smaller industries we can also offer loose packing in cartons 40x40x40cm with a blue liner bag.

For foodservice we produce 1-2 kg bags in our brand or in private label.



For further information please contact
Sales@pureplantprotein.dk

www.pureplantprotein.dk

Pure Plant Protein
Årupvej 93
8722 Hedensted
Denmark

