

Organic Pea Starch



What is Organic pea starch?

Organic Pea Starch Powder is a high-purity, gluten-free starch extracted from certified organic yellow peas (*Pisum sativum*). With exceptional binding, thickening, and gelling properties, it serves as a versatile alternative to corn or potato starch in clean-label food, pharmaceutical, and cosmetic formulations.

Key Highlights

1. Functional Superiority:

- **High Viscosity & Stability:** Forms clear gels with excellent freeze-thaw resistance.
- **Neutral Taste & Odor:** Ideal for delicate flavors in soups, sauces, and baked goods.

2. Clean & Sustainable:

- USDA/EU Organic, non-GMO, gluten-free, and allergen-free (no soy, nuts, dairy).
- Low carbon footprint – derived from regenerative pea farming.

3. Technical Excellence:

- **Cold-Water Swelling:** No pre-gelatinization required for instant thickening.
- **Heat Tolerance:** Stable up to 90°C (194°F) in acidic environments.

Specifications

Parameter	Details
Source	Organic yellow peas (<i>Pisum sativum</i>)
Extraction Method	Wet milling, centrifugation, drying
Appearance	Bright white fine powder
Starch Content	≥98% (dry basis)
Moisture	≤12%
Particle Size	80-120 mesh (customizable to 200 mesh)
Viscosity (5% sol.)	800-1,200 cP (Brookfield, 20°C)
pH (10% solution)	5.5-7.0
Shelf Life	24 months (cool, dry storage)

Applications

• Food Industry:

- **Plant-Based Foods:** Binder for vegan burgers, meat analogs, and gluten-free bread.
- **Dairy Alternatives:** Thickener for almond milk yogurts and cheese sauces.
- **Confectionery:** Gelling agent in gummies and fruit snacks.

• Pharmaceuticals:

- Tablet binder and disintegrant in capsules.
- **Cosmetics:**
 - Stabilizer in lotions and dry shampoos.
- **Industrial:**
 - Biodegradable packaging adhesive.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.2ppm, As <0.1ppm), pesticide-free.
- **Microbial Safety:** Total plate count <5,000 CFU/g; *Salmonella* absent.

Why Choose Us?

1. **Custom Solutions:**
 - Pre-gelatinized versions for instant thickening.
 - Blends with pea protein for enhanced functionality.
2. **Technical Support:**
 - Free formulation guides for gluten-free and vegan product development.
3. **Sustainability:**
 - Zero-waste processing; recyclable/biodegradable packaging.
4. **Global Compliance:**
 - Meets FDA GRAS, EFSA, and FSSC 22000 standards.

FAQs

Q: How does pea starch differ from corn starch?

A: Pea starch is gluten-free, non-GMO, and forms clearer gels with better freeze-thaw stability.

Q: Is it suitable for keto diets?

A: Yes! Contains negligible net carbs (starch is resistant to digestion).

Q: Can it replace eggs in baking?

A: Yes! Use 1 tbsp pea starch + 3 tbsp water to replace 1 egg.

Q: MOQ for bulk orders?

A: 500kg for production; 10kg samples for R&D.

Packing



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

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