



For more information on our organic farming projects, sustainability initiatives and global supply chain, please visit:  
[www.tradinorganic.com](http://www.tradinorganic.com)



# ORGANIC TEXTURED PLANT PROTEIN

Tradin Organic is excited to add Organic Textured Plant Protein to our line of Organic Plant Proteins. Tradin's Organic Textured Plant Protein is not made from isolate. Instead, it's manufactured from protein concentrate using a dry fractionation process. This results in a textured plant protein that's easy to formulate with and cost effective thanks to naturally occurring fiber, great structural integrity, and neutral flavor profile. This versatile textured plant protein can be used to create a stand-alone product or as an adjunct ingredient to increase protein.

## FEATURES & BENEFITS

- Made from concentrate, **not isolate**
- 53% protein and 15% fiber
- Minimally processed
- Only 3 organic ingredients: pea concentrate, fava concentrate and salt
- Free from all top 9 US allergens
- Neutral flavor profile
- Great texture for a wide range of applications
- Simple and easy to formulate with
- Suitable for vegan, vegetarian, and meat applications
- Available in multiple cut sizes
- Long shelf life at ambient temperature

## USES & APPLICATIONS:

- Plant based meat products including burgers, meatballs, bacon, kebabs, chicken strips/nuggets, sausages, taco filling
- Plant based fish products
- Sauces, stews, soups
- Protein dips and spreads
- Stir fries, curries
- Bar inclusions
- 50/50 blended meat products- decrease costs, increase fiber, and maintain structural integrity without compromising flavor in meat products
- Protein thickening agent
- Increase protein in bakery and soft dessert products
- Pet food

## TPP offers multiple opportunities to reduce formulation, shipping, and storage costs:

- 3:1 hydration ratio- ship and store dehydrated
- 15% fiber so can reduce or eliminate added fiber in formula
- Neutral flavor profile so no need to add masking ingredients
- Great structural integrity so no need to add binding or texture enhancing agents
- Can be used as a thickening agent so can limit/ remove added starches

**Organically sourced from prime sourcing regions in Europe**

Contact us:  
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### Nutritional information / 100g

Nutrient	Value	UOM
Energy	339	kcal
Fat	4.1	g
of which saturated fatty acids	0.9	g
Carbohydrate	15	g
of which sugar	2.9	g
Dietary Fiber	15	g
Protein	53	g
Salt	1.2	g

### Amino Acid Profile / 100g

Amino Acid	Value	UOM
Histidin	2.6	g
Isoleucin	4.5	g
Leucin	7.9	g
Lysin	7.8	g
Cystein + Methionin	1.9	g
Fenylalanin	5.1	g
Threonin	3.9	g
Tryptofan	0.9	g
Valin	4.8	g

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# ORGANIC PLANT TEXTURED PROTEIN

## SUSTAINABILITY

Tradin's Organic Textured Plant Protein is a wonderful alternative to meat and soy/pea isolate. Not only is it good for your body but also for the planet.

TPP manufacturers and former "beef ranchers" were concerned about the negative environmental impacts of their business. They sold their ranch and transitioned to manufacture organic plant-based meat alternatives to become part of the climate change solution. They chose the most sustainable solution every step of the way from sourcing to manufacturing. To start, raw materials are sourced from regional Baltic farmers

**TPP Carbon footprint is 3x lower than chickpea and 30x lower than hamburger.**



**TPP production facility is fueled by wind generated power.**



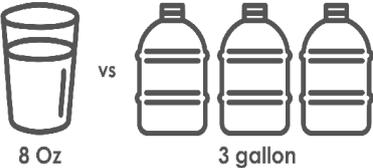
**Instead of producing textured plant protein from isolate, TPP is manufactured from protein concentrate, which utilizes a more sustainable dry fractionation process.**

**PROTEIN CONCENTRATE**

Dry Fractionation Process

- Clean, physical process
- Takes **8 oz of water** to produce 1 Kg
- 53% protein
- Dietary fibers retained
- Neutral flavor profile

**Tradin's Organic Textured Plant Protein**



**PROTEIN ISOLATE**

Wet Fractionation Process

- Chemical / enzymatic process
- Takes **3 gallons of water** to produce 1 Kg
- 80-90% protein
- Dietary fibers removed
- Stronger flavor profile

**Textured protein most commonly available on the market**

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