



Proteins

IMPAG Switzerland

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Protein concentrates

Protein concentrates are typically produced with mild physical processes only, resulting in protein contents between 50 % and 70 %. In comparison to isolates they contain less protein but more starch, fat and fiber. Therefore, they retain more of the original plant matrix, offer a higher cost-effectiveness and better sustainability.

Botanical Origin	Conventional	Organic	Protein Content min. % in DM	Origin	Remarks
Fava Bean	✓	∅	65	EU	Mild taste, good emulsification, medium solubility
Pea, Yellow	✓	∅	55	EU	Mild beany taste, good water-binding, versatile
Pea, Brown	✓	∅	55	EU	Milder, earthy taste, good water-binding, versatile
Almond	✓	∅	50	EU*	Nutty flavour, fine grade suitable for soluble applications otherwise low solubility
Oat	✓	∅	50	EU	Mild cereal flavour, higher viscosity, bulk protein
Soy	✓		68–70	EU	Good amino acid profile, high protein content, high emulsification
Wheat (Gluten)	✓	∅**	80	EU	High elasticity and gelling, high cost-efficiency
Spelt (Gluten)	✓	∅**	75	EU	Similar to wheat but more nutty, earthy taste

*raw material from non-EU agriculture

**also available as Bio Suisse approved

Protein isolates

The purification processes in the isolate production lead to high protein contents of up to 90 % at an expense of starch, fiber, fat and antinutritive factors. This leads to more neutral taste, lighter colour, higher solubility and functionality.

Botanical Origin	Conventional	Organic	Protein Content min. % in DM	Origin	Remarks
Fava Bean	✓		85	EU	Neutral taste, high functionality, light colour, soluble version available
Pea, Yellow	✓		80	EU	Mild beany taste, good functionality, micronized and high viscosity grades available
Yeast	✓		84	CH	Highly functional and mild taste, specialty product only available as blends for specific applications
Soy	✓		85–90	India, USA	Highly functional, highest protein content, various grades for different applications
Rice	✓		85	EU	Light cereal taste, complements amino acid profile of legume proteins, mostly used as bulk protein
Potato	✓		80	EU	Mild taste, low functionality, bulk protein
Chickpea	✓		90	CN	Highly functional especially good emulsification, light colour and very mild taste, specialty product

Clear-soluble protein hydrolysates

Hydrolysates are enzymatically broken down protein isolates. While certain hydrolysates aim to improve the functionality of isolates even further, our hydrolysate range was developed specifically for clear-soluble applications. All our hydrolysates are easily soluble in water with low risk of foaming.

Botanical Origin	Conventional	Organic	Protein Content min. % in DM	Origin
Rice	✓		80	CN
Pea, Yellow	✓		90	CN
Soy	✓		90	CN
Corn	✓		85	CN

Texturized proteins (TVP)

TVPs are structured vegetable proteins that were developed to mimic the texture of meat. Nowadays they can be used in many applications due to their many shapes and sizes to increase the protein content of food products.

Botanical Origin	Conventional	Organic	Protein Content min. % in DM	Origin	Remarks
Pea, Yellow	✓	∅	50–65	EU	Available as granules, grits, stripes, chunks and powder; high cost-efficiency with light and fibrous structure, mild legume taste
Fava	✓ *	∅	50–65	EU	Available as different granules, stripes and chunks, denser structure, mild legume taste
Soy	✓		50–68	EU	Available as granules, chunks, stripes; highly versatile, mild legume taste
Sunflower		∅	50	EU	Available as granules or in different shapes together with fava or yellow pea protein, darker colour and more characteristic taste
Wheat	✓ *	∅ *	73	EU	Available as granules, fibres, stripes and powder; mild cereal taste, firmer and darker colour

*work in progress

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