627705, Tyumen region, Ishim district,
Strekhnino settlement, Strekhnino village,
4 km of Sorokinsky tract
www.protein-sib.com

PRODUCT SPECIFICATION
SibStarch P

Description

Pea starch is a substance obtained from dried pea seeds. Natural pea starch has a neutral taste and color. Unlike other native starches, pea starch is characterized by a high amylose content. This property gives it strong gelling capabilities.

Application

Meat products – preserves product structure, binds free moisture, increases density, and improves slicing properties. Used in pâtés, meat rolls, and sausages.

Vegetarian products – serves as a natural stabilizer and thickening agent.

Canned products – ensures stability during sterilization, prevents separation, and maintains texture integrity.

Sauces and dressings – used as a thickener and stabilizer, providing uniformity and the desired consistency.

Bakery production – improves dough structure and the quality of finished products.

Appearance and consistency

Aspect	Powder
Colour	White
Smell	Natural flavor with a specific odor
Whiteness	≥92

Physical and chemical values

Moisture	12-15
PH	3.5-6.0
Fineness	>98%
Protein (dry basis)	≤0.4
Ash dry based	<0.5
Lead	≤0.8

Toxic elements

Arsenic	≤0.5
SO2	≤20

Microbiological values

Total number of bacterial colony (cfu/g)	≤30000

Yeast & Molds	≤1000
Coliform Group	≤70

Typical values

Fat (dry based)	≤1

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	25 kg
Expiry date	24 months

Storage

In dry, cool, and well-ventilated areas, free from foreign odors, with a relative air humidity not exceeding 75%.