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

PRODUCT SPECIFICATION
SibPro P-80

Description

Pea protein is a complete food ingredient with high nutritional value and excellent binding properties in water/fat systems. This ingredient fully meets manufacturers' requirements for improving product structure, cost efficiency, and ease of use in production.

Application

Meat and fish products – improves texture and retains moisture.

Frozen semi-finished and ready-to-eat meals – ensures stability during storage and heat treatment.

Bakery, pasta, and confectionery products – increases protein content and improves structure.

Sports and functional nutrition, including protein bars and blends.

Dietary products, where a balance between high protein content and technological functionality is essential.

Appearance and consistency

Aspect	Powder or uniform parties
Colour	Pale yellow or Milky white
Smell	With right smell of the product, no abnormal odor

Physical and chemical values

Moisture	≤8
PH	6.8-7.2
Mesh size	≥98% pass through 100 mesh sieve
Protein (dry basis)	≥80
Ash	≤6
Lead	≤0.5
Sodium	<1200

Toxic elements

Arsenic	≤0.5
Mercury	≤0.5
Cadmium	≤0.5

Microbiological values

Total plate count	≤30000
Yeast & Molds	≤50
Coliforms	≤30
Salmonella	Negative
E. Coli	Negative
Staph aureus	Negative

Typical values

Gluten	≤5
Soy	≤2.5
Water Retention	-
Dispersibility speed	-
Fat	≤1 (GB 5009.6-2016I)
Fat	≤10 (GB 5009.6-2016II)
Total Carbohydrates	≤10
Dietary Fiber	≤5

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	20 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%.

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PRODUCT SPECIFICATION
SibPro P-85

Description

Pea protein is a complete food ingredient with high nutritional value and excellent binding properties in water/fat systems. This ingredient fully meets manufacturers' requirements for improving product structure, cost efficiency, and ease of use in production.

Application

Sports and dietary nutrition – due to its high protein concentration and neutral taste.
Functional beverages and shakes – a protein source without a pronounced plant aftertaste.
Bakery and confectionery products – protein enrichment without altering organoleptic properties.
Pasta products – enhanced protein value while preserving texture.
Specialized medical products and nutraceuticals.

Appearance and consistency

Aspect	Powder or uniform parties
Colour	Pale yellow or Milky white
Smell	With right smell of the product, no abnormal order

Physical and chemical values

Moisture	≤8
PH	6.8-7.2
Mesh size	≥98% pass through 100 mesh sieve
Protein (dry basis)	≥85
Ash	≤6
Lead	≤0.5
Sodium	<1200

Toxic elements

Arsenic	≤0.5
Mercury	≤0.5
Cadmium	≤0.5

Microbiological values

Total plate count	≤30000
Yeast & Molds	≤50

Coliforms	≤30
Salmonella	Negative
E. Coli	Negative
Staph aureus	Negative

Typical values

Gluten	≤5
Soy	≤2.5
Water Retention	-
Dispersibility speed	-
Fat	≤1 (GB 5009.6-2016I)
Fat	≤10 (GB 5009.6-2016II)
Total Carbohydrates	≤10
Dietary Fiber	≤5

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	20 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%.

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PRODUCT SPECIFICATION
SibPro P-HG

Description

Pea protein is a complete food ingredient with high nutritional value and excellent binding properties in water/fat systems. This ingredient fully meets manufacturers' requirements for improving product structure, cost efficiency, and ease of use in production.

Application

- **Meat and fish products** (sausages, cutlets, pâtés, minced products) – provide elasticity and structural integrity.
- **Semi-finished and frozen products**, where the ability to retain moisture and fat during heat treatment is important.
- **Snacks and confectionery products** – used to create a dense, chewy texture (e.g., bars).
- **Vegan cheeses and yogurts** – serve as a texturizing agent.

Appearance and consistency

Aspect	Powder or uniform parties
Colour	Pale yellow or Milky white
Smell	With right smell of the product, no abnormal order

Physical and chemical values

Moisture	≤8
PH	7.2-7.5
Mesh size	≥98% pass through 100 mesh sieve
Protein (dry basis)	≥80
Ash	≤6
Lead	≤0.5
Sodium	<1200

Toxic elements

Arsenic	≤0.5
Mercury	≤0.5
Cadmium	≤0.5

Microbiological values

Total plate count	≤30000

Yeast & Molds	≤50
Coliforms	≤30
Salmonella	Negative
E. Coli	Negative
Staph aureus	Negative

Typical values

Gluten	≤5
Soy	≤2.5
Water Retention	-
Dispersibility speed	≤10
Fat	≤1 (GB 5009.6-2016I)
Fat	≤10 (GB 5009.6-2016II)
Total Carbohydrates	≤10
Dietary Fiber	≤5

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	20 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%.

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PRODUCT SPECIFICATION
SibPro P-HS

Description

Pea protein is a complete food ingredient with high nutritional value and excellent binding properties in water/fat systems. This ingredient fully meets manufacturers' requirements for improving product structure, cost efficiency, and ease of use in production.

Application

- **Beverages (liquid and dry mixes)** – easily dispersible, leaves no sediment, and ensures a uniform texture.
- **Instant soups and ready-to-cook mixes** – convenient to use thanks to instant solubility.
- **Protein bars and desserts** – integrates well into recipes without clumping or excessive viscosity.
- **Dietary products for children and the elderly** – easily digestible and convenient for use in dry formulas.
- **Dairy and non-dairy alternatives (yogurts, beverages, ice cream).**

Appearance and consistency

Aspect	Powder or uniform parties
Colour	Pale yellow or Milky white
Smell	With right smell of the product, no abnormal order

Physical and chemical values

Moisture	≤8
PH	6.8-7.2
Mesh size	≥98% pass through 100 mesh sieve
Protein (dry basis)	≥80
Ash	≤6
Lead	≤0.5
Sodium	<1200

Toxic elements

Arsenic	≤0.5
Mercury	≤0.5
Cadmium	≤0.5

Microbiological values

Total plate count	≤30000

Yeast & Molds	≤50
Coliforms	≤30
Salmonella	Negative
E. Coli	Negative
Staph aureus	Negative

Typical values

Gluten	≤5
Soy	≤2.5
Water Retention	-
Dispersibility speed	≤10
Fat	≤1 (GB 5009.6-2016I)
Fat	≤10 (GB 5009.6-2016II)
Total Carbohydrates	≤10
Dietary Fiber	≤5

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	20 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%.

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PRODUCT SPECIFICATION
SibPro P-LS

Description

Pea protein is a complete food ingredient with high nutritional value and excellent binding properties in water/fat systems. This ingredient fully meets manufacturers' requirements for improving product structure, cost efficiency, and ease of use in production.

Application

Dietary and functional products with reduced salt content

Infant and medical nutrition, where sodium restriction is critical

Beverages and sports nutrition, where the combination of high nutritional value and a clean taste without excessive salty notes is important

Vegan and specialized products (meat and dairy alternatives), allowing precise control of sodium levels in formulations

Snacks, protein bars, and dietary baked goods as a protein supplement with a clean profile

Clinical nutrition and programs for people with sodium restrictions (e.g., hypertension)

Appearance and consistency

Aspect	Powder or uniform parties
Colour	Pale yellow or Milky white
Smell	With right smell of the product, no abnormal order

Physical and chemical values

Moisture	≤8
PH	6.8-7.2
Mesh size	≥98% pass through 100 mesh sieve
Protein (dry basis)	≥80
Ash	≤6
Lead	≤0.5
Sodium	<400

Toxic elements

Arsenic	≤0.5
Mercury	≤0.5
Cadmium	≤0.5

Microbiological values

Total plate count	≤30000
Yeast & Molds	≤50
Coliforms	≤30
Salmonella	Negative
E. Coli	Negative
Staph aureus	Negative

Typical values

Gluten	≤5
Soy	≤2.5
Water Retention	-
Dispersibility speed	-
Fat	≤1 (GB 5009.6-2016I)
Fat	≤10 (GB 5009.6-2016II)
Total Carbohydrates	≤10
Dietary Fiber	≤5

Quality standards

KOSHER, HALAL,ISO, HACCP, VEGAN

Packaging

Net weight	20 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%.