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

PRODUCT SPECIFICATION
SibFib P 20-40

Description

Pea Fiber — a finely ground powder in white and beige shades, with a light aroma and taste characteristic of peas. It consists of 60% pea fiber, 20% starch, and 10% protein.

Application

- **Dairy industry** – improves consistency and texture, increases dietary fiber content.
- **Meat industry** – used as a natural substitute for emulsifiers and stabilizers, enhances color and homogeneity of the final product, improves water-holding capacity.
- **Fish industry** – helps form a firm structure and ensures stability during heat treatment.
- **Vegetarian products** – serves as a natural filler and source of dietary fiber, improves nutritional value and texture.
- **Culinary applications** – acts as a natural texturizer and stabilizer in a variety of dishes.
- **Sausage production** – improves color, makes the structure more uniform, and eliminates off-flavors.

Appearance and consistency

Aspect	Powder
Colour	Light yellow or milky white
Smell	With natural flavor and taste of the product

Physical and chemical values

Moisture	≤10.0
Mesh	20-40
Pea Protein (dry basis)	≤10
Pea Starch (dry basis)	≤20
Pea Fiber (dry base)	≥60
Ash	≤5.0
Lead	≤1.0

Toxic elements

Arsenic	≤0.5

Microbiological values

Total number of bacterial colony (cfu/g)	≤30000
Coliform Group	≤30

Typical values

Fat (dry based)	≤2

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%.

627705, Tyumen region, Ishim district,
Strekhnino settlement, Strekhnino village,
4 km of Sorokinsky tract
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PRODUCT SPECIFICATION
SibFib P 80-100

Description

Pea Fiber — a finely ground powder in white and beige shades, with a light aroma and taste characteristic of peas. It consists of 60% pea fiber, 20% starch, and 10% protein.

Application

- **Dairy industry** – improves consistency and texture, increases dietary fiber content.
- **Meat industry** – used as a natural substitute for emulsifiers and stabilizers, enhances color and homogeneity of the final product, improves water-holding capacity.
- **Fish industry** – helps form a firm structure and ensures stability during heat treatment.
- **Vegetarian products** – serves as a natural filler and source of dietary fiber, improves nutritional value and texture.
- **Culinary applications** – acts as a natural texturizer and stabilizer in a variety of dishes.
- **Sausage production** – improves color, makes the structure more uniform, and eliminates off-flavors.

Appearance and consistency

Aspect	Powder
Colour	Light yellow or milky white
Smell	With natural flavor and taste of the product

Physical and chemical values

Moisture	≤10.0%
Mesh	80-100
Pea Protein (dry basis)	≤10
Pea Starch (dry basis)	≤20
Pea Fiber (dry base)	≥60
Ash	≤5.0
Lead	≤1.0

Toxic elements

Arsenic	≤0.5

Microbiological values

Total number of bacterial colony (cfu/g)	≤30000
Coliform Group	≤30

Typical values

Fat (dry based)	≤2

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%.