



# DSM Canola Protein CanolaPRO™

**CanolaPRO™** is a plant-based protein with a high nutritional value, neutral taste and excellent functional properties, including high solubility. All this combined in one protein, makes it the plant protein of choice for a variety of applications. **CanolaPRO™. No compromise.**

Rapeseed/canola is a major crop all over the world for cooking oil and feed products. DSM's innovative technology unlocks the protein for human consumption in a broad range of food applications.

**Benefits:**

- Very high nutritional value
- Offers a neutral, pleasant taste
- Provides high solubility over the full pH range
- Excellent sustainability with a low environmental footprint
- Non-GMO, gluten-free, non-dairy, no solvents, not on any allergy list

**Applications:**

- Beverages (RTD & Powder)
- Protein bars
- Cereals
- Bakery products
- Dairy and dessert products
- Vegetarian food

## Complete nutritional profile

CanolaPRO™ contains all the amino acids necessary for growth and body maintenance in a nearly perfect ratio.

### Amino Acid (AA) composition

PDCAAS = 1

DIAAS > 100

CanolaPRO™ possesses an amino acid composition above the FAO reference for all age groups. This, in combination with its high digestibility, means CanolaPRO™ exhibits an exceptionally high PDCAAS and DIAAS value for a plant-based protein.

## Excellent functionality

CanolaPRO™ displays exceptional capabilities across a broad range of food and beverage applications

### High solubility

- Soluble over a broad pH range (2-12)
- Provides easy formulation in beverages with a pleasant mouthfeel and no grittiness

### Excellent foaming

- Easily creates foam with very good stability
- Demonstrates foaming capacity comparable to egg white

### Enhanced emulsification and gelling

- Offers better emulsification and gelling properties than most other plant-based proteins

**CanolaPRO™. No compromise.**

### Amino Acid composition of CanolaPRO™

	(g/100g AA)
Alanine	4.4
Arginine	6.7
Aspartic acid/Asparagine	6.0
Cystine	3.7
Glutamic acid/ Glutamine	23.7
Glycine	5.1
Histidine	3.2
Isoleucine	3.7
Leucine	7.2
Lysine	6.4
Methionine	2.2
Phenylalanine	3.9
Proline	7.0
Serine	4.1
Threonine	4.0
Tryptophan	1.4
Tyrosine	2.1
Valine	5.0

### Product characteristics

#### Appearance

Cream to tan-coloured powder

#### Flavor

Neutral, pleasant Odourless

#### Composition

Protein > 90%  
Fat < 2%  
Carbohydrates < 7%  
Ash < 4%



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