



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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DSM – Bright Science. Brighter Living.™

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