

Product Technical Data Sheet

| | |
|--|-------------------|
| Product name:  Pea Protein Peptide | AC code: AC00024a |
|--|-------------------|

| 1.Technical Data Sheet | | |
|--|--|------------------------|
| Compliance (Food / Pharmacopoeia / FCC / Feed) | | Food |
| Source (animal, plant, mineral, petrochemical) | | Plant |
| Brief introduction: Hydrolyzed vegan protein, 100% soluble in water with slight bitterness, ideal vegan protein additive for powder drinks and high transparency formulas. | | |
| Item | Standard | Analysis Method |
| Appearance & Solubility | | |
| Appearance | Faint yellow | |
| Organoleptic | Powder of faint yellow, uniformity and relax, no agglomeration or mildew, no foreign matters with naked eye | |
| Particle Size | ≥80% through 80 mesh | Sieve |
| Typical Analysis | | |
| Protein | ≥80% | AOAC 984.13 1994 |
| Peptide | ≥80% | GB/T 22492-2008 |
| Moisture | ≤7% | AOAC 935.29 1935 |
| Ash | ≤7% | AOAC 923.03 1923 |
| Stacking Density | 0.10-0.35 (g/ml) | GB/T 6286 |
| Heavy metals | | |
| Total Heavy Metals | ≤20 ppm | BS EN ISO 17924-2 2016 |
| Lead | ≤0.4 ppm | GB 5009.12 |
| Arsenic | ≤0.2 ppm | GB 5009.11 |
| Cadmium | ≤0.2 ppm | BS EN ISO 17924-2 2016 |
| Mercury | ≤0.02 ppm | BS EN ISO 17924-2 2016 |
| Microorganism | | |
| Total plate count | ≤1,000 cfu/g | GB4789.2 |
| Total Molds & Yeasts | ≤50 cfu/g | GB4789.15 |
| Coliforms | ≤10 cfu/g | GB4789.3 |
| E.Coli | N.D. | GB4789.3 |
| Salmonella | N.D. | GB4789.4 |
| Staphylococcus aureus | N.D. | ISO 6888-1:2021 |
| Storage & Shelf Life | | |
| Package | 20 kg/bag with plastic inner | |
| Storage & Shelf Life | Product has to be stored in its unopened original packaging in a dry place, free from odours, insects and rodents. Under these conditions the product can be stored for 2 years. | |

2.Origin & ingredient

Country of origin of the product: China

Origin statement: available ☒

| | | | |
|--|---|---|---------------|
| This product is a pure material <input type="checkbox"/> | | This product is a compound material <input checked="" type="checkbox"/> | |
| Animal origin | <input type="checkbox"/> bovine | Specific Source: / | |
| | <input type="checkbox"/> porcine | Specific Source: / | |
| | <input type="checkbox"/> ovine | Specific Source: / | |
| | <input type="checkbox"/> Others: | Specific Source: / | |
| Synthetic | <input checked="" type="checkbox"/> | Starting material: Pea | origin: china |
| Biotechnological processing | <input type="checkbox"/> Catalysis By Enzymes | Name Of Enzyme: / Sources Of Enzymes: / | |
| | <input type="checkbox"/> Fermentation | Source Of Medium: / Strain: / | |
| Botanical Origin | Botanical Name: | Pea | |
| | Part: | / | |
| | Wild Or Cultivated: | Cultivated | |
| | Country Of Origin: | China | |
| | Solvent Used: | / | |

For compound material, all compounds are listed (e.g. antioxidants; coating materials and with their functions):

| Each ingredient including food additives | Percentage % | Function (e.g. Nutrient, Binder, Diluent, carrier) | Source Material(s) | Country of Origin of the Source Material |
|--|--|--|--------------------|--|
| Pea | 100% | Nutrient | Plant | China |
| Remarks: | Compounds may change according to customized formula from customer | | | |
| Processing aid used <input type="checkbox"/> | | | | |
| Name of processing aids: | | Purpose: | | Source: |
| / | | / | | / |

3.Nutrition Data

| | |
|-------------------------|---|
| Nutritional Composition | <input checked="" type="checkbox"/> Per 100g <input type="checkbox"/> Per Serving |
|-------------------------|---|

| | |
|---|------|
| Ash(%) | 4.79 |
| Moisture(%) | 3.47 |
| Protein(%) | 95 |
| Peptide(%) | 83.1 |
| Remarks: Nutrition Data Are Obtained By 3 rd Party Lab; Tested On A Yearly Basis | |

| 4. GMO declaration | YES | NO |
|--|--------------------------|-------------------------------------|
| The product does not contain or consist of GMO | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| The product is not produced from GMO or not contain ingredients produced from GMO (irrespective of whether there is NDA or protein of GM origin in the final production) | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| This product is not produced by means of GM microorganism including precursor substances, e.g. with GMOs or Genetically Modified microorganisms processing aids(bacteria, yeast,...) | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| This product is not produced with the help of enzymes, which were obtained from GMOs | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Does the product contain any ingredients from animal? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| If yes, are genetically modified crops contained in the feed for the animal? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| We confirm that this product complies with regulations EC/1829/2003 and EC1830/2003 and keep NON-GMO statement available | | <input checked="" type="checkbox"/> |

5.Allergen declaration

We have carefully reviewed this product according to EU Regulation 1169/2011 and modifications and confirm the following:

| | Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids) | | CROSS CONTAMINATION | | | | | |
|---|--|----|---------------------------------|----|-------------------------------------|----|------------------------------------|----|
| | | | Presence on the production line | | Presence on the production workshop | | Presence on the production factory | |
| | Yes (precise nature) | No | Yes (precise the nature) | No | Yes (precise the nature) | No | Yes (precise the nature) | No |
| Cereals containing gluten(1) and products thereof | | N | | N | | N | | N |
| Crustaceans and products thereof | | N | | N | | N | | N |
| Eggs and products thereof | | N | | N | | N | | N |
| Fish and products thereof (2) | | N | | N | | N | | N |
| Peanuts and products thereof | | N | | N | | N | | N |
| Soybeans and products thereof (3) | | N | | N | | N | | N |
| Milk and products thereof (including lactose)(4) | | N | | N | | N | | N |

| | | | | | | | | |
|--|--|---|--|---|--|---|--|---|
| Nuts (5) or products thereof | | N | | N | | N | | N |
| Celery and products thereof | | N | | N | | N | | N |
| Mustard and products thereof | | N | | N | | N | | N |
| Sesame seeds and product thereof | | N | | N | | N | | N |
| Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO ₂ | | N | | N | | N | | N |
| Lupines and products thereof | | N | | N | | N | | N |
| Mollusc and product thereof | | N | | N | | N | | N |

- (1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat-based glucose syrups including dextrose, wheat-based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;
- (2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;
- (3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources;
- (4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;
- (5) almond (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and queensland nut (*Macadamia terniflora*) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

6. NON IRRADIATION

(According to EU directive 1999/2/EC & 1999/3/EC)

| | | |
|---|-------------------------------------|--|
| This product has not been treated with ionising radiation | <input type="checkbox"/> YES | <input checked="" type="checkbox"/> NO |
| None of the raw materials we used for this product have been treated with ionising radiation. | <input type="checkbox"/> YES | <input checked="" type="checkbox"/> NO |
| We confirm above Non-Irradiation statement is available | <input checked="" type="checkbox"/> | |

7. NANOMATERIAL

(according to EU Regulation (EU) No. 1169/2011)

| | | |
|---|-------------------------------------|--|
| This product does not contain any nanomaterials as defined in EU food legislation | <input type="checkbox"/> YES | <input checked="" type="checkbox"/> NO |
| This product has not been made with nanotechnology | <input type="checkbox"/> YES | <input checked="" type="checkbox"/> NO |
| We confirm above Non-Nanomaterial statement is available | <input checked="" type="checkbox"/> | |

8. Residual solvents

(according to UE Directive 2009/32 modified by (UE)2010/59; EP5.4; USP476; ICH Q3C(R7))

| | |
|---|--|
| For this product following solvents are used during production process: | <input checked="" type="checkbox"/> solvent used |
| Solvent A: max residual level: | |

| | | |
|--|---|---|
| | | <input type="checkbox"/> solvent not used |
| We confirm solvent residual of this product complies with: | <input checked="" type="checkbox"/> EP5.4 <input checked="" type="checkbox"/> USP <476> <input checked="" type="checkbox"/> ICH Q3C(R7) <input checked="" type="checkbox"/> Directive 2010/59/EU <input checked="" type="checkbox"/> NA | |
| We confirm Solvent residual statement is available | <input checked="" type="checkbox"/> | |

9. Pesticide residual

(according to EC 396/2005; EP07; USP <561>)

| | |
|--|--|
| This product is of vegetable origin | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
| We confirm pesticide residual of this product complies with: | <input type="checkbox"/> EC 396/2005 <input type="checkbox"/> EP 07/2008 <input type="checkbox"/> USP<561> <input type="checkbox"/> N/A |
| Pesticide residual statement available | <input checked="" type="checkbox"/> |

10.BSE/TSE information

(according to EU legislation 999/2001; EP general chapter 5.2.8)

| | |
|--|--|
| <p>Cattle, sheep, goats and animals that are naturally susceptible to infect with transmissible spongiform encephalopathy agents or susceptible to infection through the oral route other than humans and non-human primates are defined as "ESE-relevant animal species"</p> <p>Pigs and birds are not naturally susceptible to infection via the oral route; therefore, they are not TSE-relevant animal species. Dogs, rabbits and fish are not TSE-relevant animal species."</p> | |
| the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine for Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE) | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |

| | |
|---|---|
| | <input type="checkbox"/> NA |
| In the manufacturing of this product, there is no any raw or source material and /or reagent used that is of animal origin i.e. bovine, serum-albumin, enzymes, culture broths including those used to prepare working or master cell tanks | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| Equipment/systems/tools use for processing or storage of the material do not come into contact at any time with materials of animal origin (e.g., components of media filler used to check such system) | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO |
| We confirm this product complies with: | <input checked="" type="checkbox"/> EU legislation 999/2001 & <input type="checkbox"/> EP general chapter 5.2.8 |
| We confirm BSE/TSE statement is available | <input checked="" type="checkbox"/> YES |

11. Contaminants information

(according to UE regulation NO.1881/2006 and NO.629/2008 as regards maximum levels for certain contaminants in foodstuff)

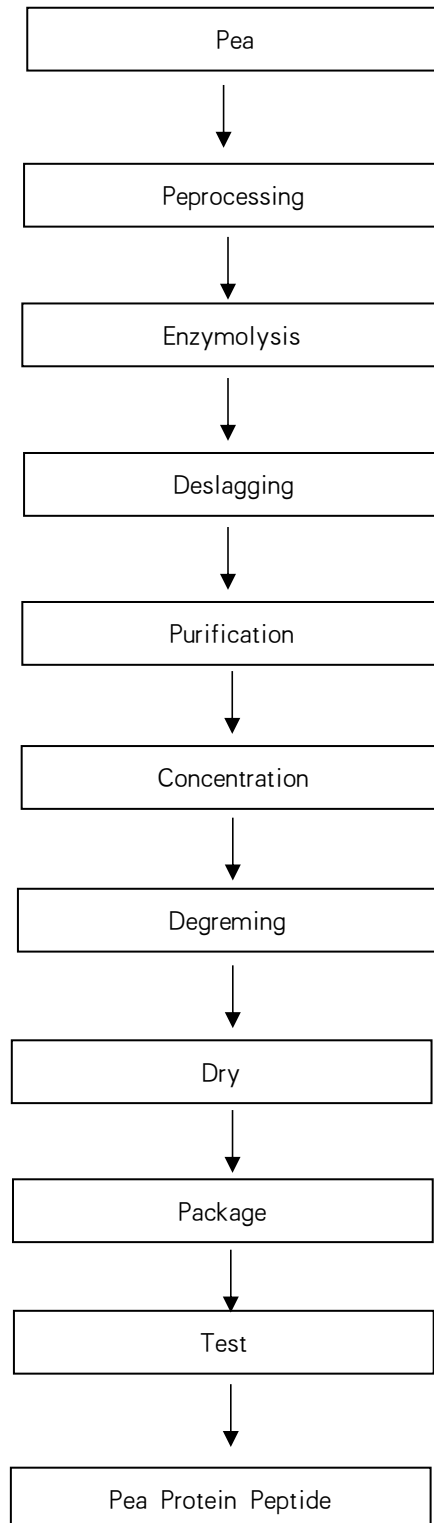
| | |
|---|---|
| <ul style="list-style-type: none"> ● Aflatoxin B1 <5ppb ● Aflatoxins B1 + B2 + G1 + G2 <10ppb ● Ochratoxin A <15ppb | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA |
| ● Melamine | <input checked="" type="checkbox"/> YES |
| For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs <i>and dried spices</i> : <ul style="list-style-type: none"> ● Maximum level of 10 µg/kg of benzo(a)pyrene ● 50 µg/kg for the sum of PAH4 (PAH4; benzo[a]pyrene, chrysene, benz[a]anthracene and benzo[b]fluoranthene) in food supplements | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA |

We confirm this product complies with NO.1881/2006 and NO.629/2008 and keep compliance statement available

☒ YES

Flow Chart of Pea Protein Peptide

Flow Chart



Material Safety Data Sheet (MSDS)

Pea Protein Peptide

1. PRODUCT IDENTIFICATION

Product Name: Pea Protein Peptide

Concentration: 100%

Hazardous ingredient: None

CAS number: Not Applicable

2. PHYSICAL & CHEMICAL PROPERTIES

Melting Point: not determined

Boiling Point: not determined

Vapor Pressure: not determined

Vapor Density: not determined

Physical state: powder

Colour :Faint yellow

Odour :Normal,no abnormal odor

Solubility: partially soluble in water

3. STABILITY & REACTIVITY

Conditions to avoid: avoid the moisture, hot and prevent fire

Materials to avoid: water and all of non edible materials.

Hazardous decomposition Products: Under normal conditions of storage and use, Hazardous decomposition products should not be produced

4. HANDLING & STORAGE

Avoid contact with eyes. Wash thoroughly after handling. As with all chemicals, good industrial hygiene practices should be followed when handling this material.

Avoid freezing or excessive heat. Do not handle or store near an open flame, heat or other sources of ignition. Keep the container tightly closed and in a cool, well-ventilated place.

5. ACCIDENTAL RELEASE MEASURES

Isolate spill area immediately. Keep unauthorized personnel away.

Ventilate closed spaces before entering. Do not touch or walk through spilled material. Prevent entry into waterways, sewers, basements or confined areas. Surface may become slippery after spillage. Use vacuum or broom sweeping and remove to disposal container. If damp, flush with water.

6. EXPOSURE CONTROLS & PERSONAL PROTECTION

Respiratory Protection:Where exposure likely exceeds acceptable criteria, use NIOSH/OSHA-approved respiratory equipment.

Protective Clothing: Gloves recommended to prevent skin contact. Safety glasses, goggles, or face shield recommended for eye protection.

Other Protective Measures:Employees must practice good personal hygiene, washing exposed areas of skin several times daily and laundering contaminated clothing before re-use.

7. HAZARDS IDENTIFICATION

General: Non hazardous and non combustible.

Inhalation: Not a primary route of entry. Mists and vapors may cause dizziness (alcohol)

Eye Contact: May cause slight irritation. Irrigate eye with water. Seek medical attention if symptoms persist.

Skin Contact: Not a skin irritant.

Ingestion: No specific hazard known.

8. FIRST AID MEASURES

Eyes: Irrigate eyes with a heavy stream of water for at least 15 to 20 minutes. If irritation persists get medical attention.

Skin: Wash exposed areas of the body with soap and water.

Inhalation: Remove from area of exposure. If breathing is difficult, give oxygen. Seek medical attention if symptoms persist.

Ingestion: If gastrointestinal symptoms develop, consult medical personnel.

9. FIRE FIGHTING MEASURES

Flammability Limits: None known

Unusual Fire Hazard: None known

Fire Fighting Procedures: Firefighters should wear full firefighting turn-out gear (full Bunker gear) including NIOSH-approved self-contained breathing apparatus with full facepiece operated in the pressure demand or other positive pressure mode.

10. TOXICOLOGICAL INFORMATION

Acute toxicity: Not classified

Irritancy and corrosiveness: Not classified

Sensitization: Not classified

Subacute, subchronic and prolonged toxicity: Not classified

Empirical data on effects on humans: Not classified

11. DISPOSAL CONSIDERATIONS

Small amounts may be flushed to sewer, Material is very biodegradable, otherwise, dispose of in accordance with Local regulations for non- hazardous substances

12. TRANSPORT INFORMATION

General: not regarded as hazardous material

DOT Shipping Name: Refer to corresponding hazard class

ADR/RIC Code: Refer to corresponding hazard class

Sea Transport IMDG Code: Refer to corresponding hazard class

Air Transport IATA: Refer to corresponding hazard class

13. DISCLAIMER

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any other process. Such information is to be the best of the company's knowledge and believed accurate and reliable as of the date indicated. However, no representation, warranty or guarantee of any kind, express or implied, is made as to its accuracy, reliability or completeness and we assume no responsibility for any loss, damage or expense, direct or consequential, arising out of use. It is the user's responsibility to satisfy himself as to the suitability & completeness of such information for his own particular use.