

CLEAR PERFORMANCE



### The next-gen plant protein system.

ClearPro™ is a complete portfolio of plant-based proteins designed for functional food, beverage, and supplement innovation. Built for real-world performance, ClearPro™ delivers what the industry demands: superior taste, solubility, and reliability in supply - without compromising on true nutritional impact.

From single-source ingredients to advanced blends, our range includes pea (D & F), chickpea, rice, fava, mung, and a powerful synergy of quinoa and chia—crafted to meet the needs of cleanlabel, better-for-you brands across formats.

ClearPro™ proteins are ideal for companies prioritizing taste, texture, and a smooth production process without compromise.





**Flavor Optimized:** Engineered for clean, neutral taste — no bitterness, no masking required.



High Solubility: Clear dispersion in beverages, ready for RTD and powdered formulations.



Scalable & Reliable: From pilot runs to full-scale production, we've got you covered.



**Nutritional Versatility:** Rich in essential amino acids with unique blends available from 30% to 95% protein.

## RECOMMENDED APPLICATIONS



#### **Functional Beverages:** RTDs, plant milks, smoothies, protein waters.



### **Nutrition Supplements:**

Powders, sachets, tablets, gummies.



### **Bars & Snacks:**

Energy bars, baked goods, granolas.



### **Alternative Dairy & Yogurts:**

Fermented and nonfermented systems.



Keto, low-carb, allergenfriendly formulations.



- FSSC 22000, ISO 22000, HACCP, BRC.
- KOSHER. HALAL.
- 100% PLANT-BASED / VEGAN
- NON-GMO
- **ALLERGEN-FRIENDLY**
- **GLUTEN-FREE**







Clean-tasting, high amino acid score PDCAAS, with excellent dispersibility and low sedimentation — ideal for RTDs, powders, and emulsified systems.



ClearPro<sup>™</sup> Pea specialties:

LSHC: For Low Sodium formulations below 400ppm HWR: High Water Retention for high fat food, ice cream and bakery.

HG: High Gelation for more elastic products, can keep more water and oil for more efficient costs and long



All the benefits of ClearPro™ Pea - with a special process to guarantee neutral taste, less bitter, increased solubility and easy formulation.

# 80% / 85% protein content

Soft, neutral sensory profile with excellent mouthfeel and moderate viscosity. Rich in iron and folic acid. Stable emulsifying and foaming properties.



Fine mesh rice protein with good amino acid profile and hypoallergenic properties suitable for sensitive formulations and blends.



flavor, excellent for highprotein content with smoother mouthfeel in plant milks and powders. Good solubility, taste and dispersibility.



# 80% protein content

A next-gen alternative with high solubility and low bitterness designed for hydration-focused products and clean-label RTMs. Good gelation and emulsifying.

Blended Systems - Smart Performance Line

Designed for formulators who want plug-and-play performance with optimal taste and texture.



# SMOOTHBLEND Pea + Rice + Chickpea —

Balanced amino acid profile with a smooth, creamy mouthfeel. Excellent for powdered and RTD formats.



### ClearPro CUSTOM Fully tailored blends

developed upon request, with sensory, functional and nutritional targets — backed by technical support.



# **FULLSPECTRUM** A 7-source protein blend (pea,

rice, fava, mung, chickpea, quinoa, and chia) designed for complete nutrition, great taste, and a clean label.



- Complete amino acid profile with optimized lysine and methionine balance. Excellent solubility and neutral flavor in unflavored format, low allergenicity and
- Ideal for high-performance nutrition, meal replacements, or advanced wellness blends.



### WHY CLEARPRO™?

clean-label positioning.

The biggest challenge in plant proteins isn't nutrition — it's everything else: taste, texture,

- supply. ClearPro™ was created to solve that.
  - Clean taste. Fast dispersion. Consistent sourcing. Because a good formula starts with a great foundation.