Product Technical Data Sheet	
Product name: I-Pro **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	Pale yellow or Milky white	
Organoleptic	With right smell of the product, no abnormal odor	
Particle Size	90% through 60 mesh screen	GB/T 5507
Typical Analysis		
Protein	≥85%	GB 5009.5
Peptide	≥80%	GB/T 22492
Moisture	≤7%	GB 5009.4
Ash	≤7%	GB 5009.3
Stacking Density	0.15-0.45g/ml	GB/T 6286
Heavy metals		
Total Heavy Metals	≤20 ppm	BS EN ISO 17924-2 2016
Lead	≤0.2 ppm	GB 5009.12
Arsenic	≤0.2 ppm	GB 5009.11
Cadmium	≤0.1 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.	GB 4789.10
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 ☐		This product is a compound material ☒	
Animal origin	☐bovine	Specific Source: /	
	☐porcine	Specific Source： /	
	☐ovine	Specific Source： /	
	☐Others:	Specific Source: /	
Synthetic	☒	Starting material: Walnut	origin: china
Biotechnological processing	☐ Catalysis By Enzymes	Name Of Enzyme: / Sources Of Enzymes： /	
	☐ 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 ☐				
Name of processing aids：	Purpose:	Source:		
/	/	/		

3.Nutrition Data	
Nutritional Composition	☒Per 100g ☐Per Serving
Energy(kJ)	1540
Carbohydrates (g)	0.8
Fat (g)	0.2
Sodium (mg)	590
Protein(%)	94.1
Peptide(%)	93.76
Moisture Content	5.85
Amino Acid （Per 100g）	
Aspartic Acid	10.32
Threonine	3.25
Serine	4.49
Glutamic acid	17.95

Glycine	3.58
Alanine	3.81
Valine	4.24
Isoleucine	3.86
Leucine	6.84
Tyrosine	2.82
Phenylalanine	3.69
Lysine	7.1
Histidine	2.18
Arginine	7.8
Proline	3.6
Cystine	0.51
Methionine	0.86
Tryptophan	0.26
Total Amino	87.16
Remarks: Nutrition Data Are Obtained By 3rd Party Lab; Tested On A Yearly Basis	

4. GMO declaration	YES	NO
The product does not contain or consist of GMO	☐	☒
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)	☐	☒
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,..)	☐	☒
This product is not produced with the help of enzymes, which were obtained from GMOs	☐	☒
Does the product contain any ingredients from animal? If yes, are genetically modified crops contained in the feed for the animal?	☐ ☐	☒ ☒
We confirm that this product complies with regulations EC/18292003 and EC1830/2003 and keep NON-GMO statement available		☒

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 SO2		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 (Amydalus communis L.) hazelnuts (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan nuts (Carya illinaiesis), 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 IRRAIDATION (According to EU directive 1999/2/EC & 1999/3/EC)		
This product has not been treated with ionising radiation	☐YES	☒NO
None of the raw materials we used for this product have been treated with ionising radiation.	☐YES	☒NO
We confirm above Non-Irradiation statement is available	☒	

7.NANOMATERIAL (according to EU Regulation (EU) No. 1169/2011)		
This product does not contain any nanomaterials as defined in EU food legislation	☐YES	☒NO
This product has not been made with nanotechnology	☐YES	☒NO
We confirm above Non-Nanomaterial statement is available	☒	

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: Solvent A: max residual level:	☒solvent used ☐solvent not used
We confirm solvent residual of this product complies with:	☒EP5.4 ☒USP <476> ☒ICH Q3C(R7) ☒Directive 2010/59/EU ☒NA
We confirm Solvent residual statement is available	☒

9. Pesticide residual (according to EC 396/2005; EP07; USP <561>)	
This product is of vegetable origin	☒YES ☐NO
We confirm pesticide residual of this product complies with:	☐EC 396/2005 ☐EP 07/2008 ☐USP<561> ☐N/A
Pesticide residual statement available	☒

10.BSE/TSE information (according to EU legislation 999/2001; EP general chapter 5.2.8)	
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 Pigs ad 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 TES-relevant animal species.”	
the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine for Transmitting Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	☐YES ☒NO ☐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	☐YES ☒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)	☐YES ☒NO
The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin	☐YES ☒NO
We confirm this product complies with:	☒ EU legislation 999/2001 & ☐ EP

	general chapter 5.2.8
We confirm BSE/TSE statement is available	☒YES

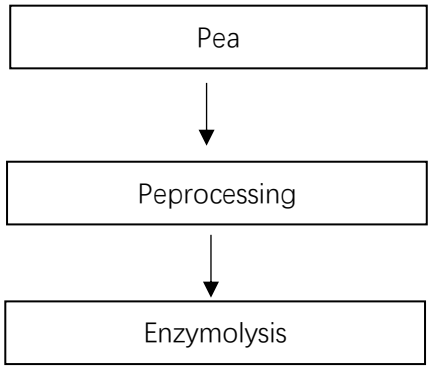
11.Contaminants information (according to UE regulation NO.915/2023 and NO.629/2008 as regards maximum levels for certain contaminants in foodstuff)	
●Aflatoxin B1 <5ppb ●Aflatoxins B1 + B2 + G1 + G2 <10ppb ●Ochratoxin A <15ppb	☒YES ☐NO ☐NA
●Melamine	☒YES
For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs *and dried spices*: ●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	☒YES ☐NO ☐NA
We confirm this product complies with NO.1881/2006 and NO.629/2008 and keep compliance statement available	☒YES

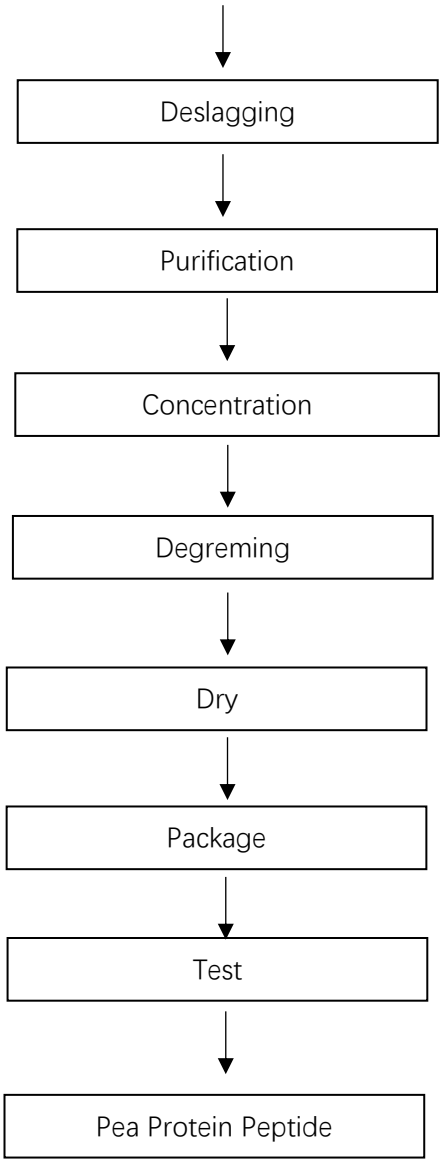
Amino Profile

Acid Soluble Protein	85.8	g/100 g
Aspartic acid	0.01	g/100 g
Threonine	ND	g/100 g
Serine	0.09	g/100 g
Glutamic acid	0.03	g/100 g
Glycine	ND	g/100 g
Alanine	0.07	g/100 g
Valine	0.03	g/100 g
Methionine	ND	g/100 g
Isoleucine	ND	g/100 g
Leucine	0.02	g/100 g
Tyrosine	0.31	g/100 g
Phenylalanine	0.06	g/100 g
Lysine	0.01	g/100 g
Histidine	0.02	g/100 g
Arginine	0.01	g/100 g
Proline	ND	g/100 g
Sum of 16 Amino acids	0.66	g/100 g
Peptide content	85.1	g/100 g
Peptide content (as dry basis)	90.2	/

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%

Baleful 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 suitableness & completeness of such information for his own particular use.