

Offer Sheet

Product	Pea Protein 85%
Quantity	20 kg bags
Net weight	140,000 lbs. total 41,887 lbs. - expires 8/26/2025 40,431 lbs. - expires 8/27/2025 41,887 lbs. - expires 9/20/2025 15,784 lbs. - expires 10/09/2025
Manufacture date	
Availability	One time
Location	Delivered
Date	5/8/25
COA & SDS	Attached below

Pea protein 85% (pea protein isolate) is a highly concentrated plant protein ingredient derived from yellow peas (*Pisum sativum*), offering a minimum of 85% protein content on a dry basis. Its clean-label, allergen-friendly, and sustainable profile makes it a sought-after ingredient across a wide range of food, beverage, and nutrition applications.

Pea protein 85% is a highly functional, clean-label, and sustainable protein source used to boost protein content, improve texture, and provide stability across a wide spectrum of food and beverage products-including plant-based meats, dairy alternatives, beverages, snacks, bakery, sports nutrition, and more. Its strong water/oil holding, emulsification, gelation, and neutral flavor make it a top choice for formulators seeking to meet modern consumer demands.

Brian Svrusis
Solvent Systems International
70 King St.
Elk Grove Village, IL 60007
847-323-6718 call or text
Click here for: [Surplus Inventory](#)
[Solvent-Systems.com](#)

AMCO

PROTEINS

109 Elbow Lane
Burlington, NJ 08016 USA
6093873130

Certificate of Analysis

Product Name: Pea Protein 85%
Item Number: 7085-0044
East Prod #: N/A
Lot Number: 370DD04019DB231959

Manufacture Date: 08/27/2023
Shelf Life Days: 730
Best Used By: 08/26/2025

Quality Test	Specification: Target (Range)	Results	Unit	Reference/Method
Protein (db)	85.0 - 100.0	85.2	%	calculated
Protein (as is)	76.50 - 100.00	79.49	%	AOAC 992.23
Ash	0.0 - 8.0	3.4	%	AOAC 930.30
Moisture	0.0 - 10.0	6.7	%	AOAC PVN 1.2004
pH	6.0 - 8.0	7.0	%	10% Solution
Aerobic Plate Count	0 - 10,000	110	cfu/g	AOAC 990.12
Coliforms	<30	<30	cfu/g	AOAC 991.14
E. coli	<10	<10	cfu/g	AOAC 991.14
Yeast and Mold	0 - 50	10	cfu/g	FDA-BAM 7th ed.
Salmonella	Negative	Negative	per 375 g	AOAC 2004.03
Heavy Metals (as Pb)	<2ppm	<2ppm	ppm	AOAC 993.14
Gluten	<5	<5	ppm	R-Biopharm/AS-CC-016
Soy	<2.5	<2.5	ppm	R-Biopharm/AS-CC-016

Authorized Signature:

Steven M. Paliswiat

Name: Steven Paliswiat

Date: 11/07/2023

AMCO

PROTEINS

109 Elbow Lane
Burlington, NJ 08016 USA
6093873130

Certificate of Analysis

Product Name: Pea Protein 85%
Item Number: 7085-0044
Cust. Prod. #: N/A
Lot Number: 3700D040190B231960

Manufacture Date: 08/28/2023
Shelf Life Days: 730
Best Used By: 08/27/2025

Quality Test	Specification: Target (Range)	Results	Unit	Reference/Method
Protein (db)	85.0 - 100.0	85.4	%	calculated
Protein (as is)	76.50 - 100.00	79.83	%	AOAC 992.23
Ash	0.0 - 8.0	3.4	%	AOAC 930.30
Moisture	0.0 - 10.0	6.5	%	AOAC P/M 1.2004
pH	6.0 - 8.0	7.0	%	10% Solution
Aerobic Plate Count	0 - 10,000	150	cfu/g	AOAC 990.12
Coliforms	<30	<30	cfu/g	AOAC 991.14
E. coli	<10	10	cfu/g	FDA-BAM, 7th ed.
Yeast and Mold	0 - 50	Negative	cfu/g	AOAC 2004.03
Salmonella	Negative	Negative	ppm	AOAC 993.14
Heavy Metals (as Pb)	<2ppm	<2ppm	ppm	R-Biopharm/AS-CC-016
Gluten	<5	<5	ppm	R-Biopharm/AS-CC-016
Soy	<2.5	<2.5	ppm	R-Biopharm/AS-CC-016

Authorized Signature:

Steven Palswat

Name: Steven Palswat

Date: 11/07/2023

Certificate of Analysis

Product Name: Pea Protein 85%
Item Number: 7085-0044
Cust. Prod. #: N/A
Lot Number: 3700D04019DB232170

Manufacture Date: 09/21/2023
Shelf Life Days: 730
Best Used By: 09/20/2025

Quality Test	Specification: Target (Range)	Results	Unit	Reference/Method
Protein (db)	85.0 - 100.0	85.2	%	calculated
Protein (as is)	76.50 - 100.00	79.35	%	AOAC 992.23
Ash	0.0 - 8.0	3.4	%	AOAC 930.30
Moisture	0.0 - 10.0	6.9	%	AOAC P/M 1.2004
pH	6.0 - 8.0	7.0	%	10% Solution
Aerobic Plate Count	0 - 10,000	120	cfu/g	AOAC 990.12
Coliforms	<30	<30	cfu/g	AOAC 991.14
E. coli	<10	<10	cfu/g	FDA-BAM, 7th ed.
Yeast and Mold	0 - 50	1	cfu/g	AOAC 2004.03
Salmonella	Negative	Negative	per 375 g	AOAC993.14
Heavy Metals (as Pb)	<2ppm	<2ppm	ppm	R-Biopharm/AS-CC-016
Gluten	<5	<5	ppm	R-Biopharm/AS-CC-016
Soy	<2.5	<2.5	ppm	

Authorized Signature:



Name: Steven Paliswiat

Date: 11/20/2023

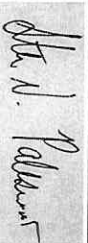
Certificate of Analysis

Product Name: Pea Protein 85%
Item Number: 7085-0044
Cust. Prod. #: N/A
Lot Number: 3700DD04019DB232256

Manufacture Date: 10/10/2023
Shelf Life Days: 730
Best Used By: 10/09/2025

Quality Test	Specification: Target (Range)	Results	Unit	Reference/Method
Protein (db)	85.0 - 100.0	85.6	%	calculated
Protein (as is)	76.50 - 100.00	79.92	%	AOAC 992.23
Ash	0.0 - 8.0	3.4	%	AOAC 930.30
Moisture	0.0 - 10.0	6.6	%	AOAC PVM 1.2004
pH	6.0 - 8.0	7.1	%	10% Solution
Aerobic Plate Count	0 - 10,000	110	cfu/g	AOAC 990.12
Coliforms	<30	<30	cfu/g	AOAC 991.14
E. coli	<10	<10	cfu/g	AOAC 991.14
Yeast and Mold	0 - 50	10	cfu/g	FDA-BAM, 7th ed.
Salmonella	Negative	Negative	per 375 g	AOAC 2004.03
Heavy Metals (as Pb)	<2ppm	<2ppm	ppm	AOAC993.14
Gluten	<5	<5	ppm	R-Biopharm/AS-CC-016
Soy	<2.5	<2.5	ppm	R-Biopharm/AS-CC-016

Authorized Signature:



Name: Steven Paliswiat

Date: 12/04/2023

Pea Protein 85%

Pea Protein 85% is an isolated protein derived from Canadian yellow peas and manufactured through a natural separation process. This ingredient has a high level of functionality that can be utilized in a variety of food and beverage applications where protein fortification is desired.

Typical Composition

Protein (Nx6.38) dry basis	85.0% min
Protein (as is)	76.5% min
Fat	10.0% max
Ash	8.0% max
Lactose	1.0% max
Moisture	10.0% max
pH	6.0-8.0
Arsenic	0.5 ppm max
Lead	1.0 ppm max
Cadmium	0.5 ppm max
Mercury	0.5 ppm max
Gluten	<5.0 ppm
Soy Protein	<2.5 ppm

Suggested Labeling

Pea Protein Isolate/Isolated Pea Protein

Applications

- Baked Goods
- Bars
- Beverages
- Breakfast Foods
- Frozen Desserts
- Meat Products
- Snack Foods

Product Characteristics

Color:	Light Yellow
Flavor/Odor:	Bland
Particle Size:	100 Mesh

Typical Nutrition (per 100g)

Calories (kcal)	393
Calories from Fat (kcal)	70
Protein (as is)	82
Total Fat (g)	7.8
Saturated Fat (g)	1.7
Polyunsaturated Fat (g)	4.0
Monounsaturated Fat (g)	0.0
Trans-Fat (g)	<0.1
Cholesterol (mg)	<1.0
Sodium (mg)	1070
Total Carbohydrates (g)	3.0
Dietary Fiber (g)	2.9
Total Sugars (g)	<0.4
Added Sugars (g)	0

Vitamins and Minerals (per 100g)

Vitamin D	<2.0 IU/g
Calcium	182 mg
Iron	26 mg
Potassium	91 mg
Vitamin A	<0.15 ug
Vitamin C	<0.7 mg
Phosphorus	840 mg
Magnesium	50 mg

Microbiological Data

Aerobic Plate Count	<10,000 cfu/g
Coliforms	<30 cfu/g
E. coli	<10 cfu/g
Yeast & Mold	<50 cfu/g
Salmonella	Negative/375g

Amino Acid Profile (g per 100g)

Alanine	3.7
Arginine	7.6
Aspartic Acid	8.6
Cystine	0.6
Glutamic Acid	14.7
Glycine	3.2
Histidine	1.8
Isoleucine*&	4.1
Leucine*&	7.3
Lysine*	6.4
Methionine*	0.5
Phenylalanine*	4.8
Proline	1.4
Serine	4.1
Threonine*	3.0
Tryptophan*	1.2
Tyrosine	3.0
Valine*&	4.4
Total Amino Acids	80.3

*indicates essential amino acid

&indicates branched-chain amino acid

Storage & Shelf Life

Multi-ply kraft paper bags with an integral HDPE liner.

Net weight: 20.0 kg (44.1 lbs)
25 bags/pallet

Store in a cool, dry, odor-free area at temperatures below 75°F and less than 65% relative humidity.

Product can absorb odors due to its hygroscopic nature.

Two year shelf life when stored in the originally sealed container.