

Product Description

The BioExx protein isolate **Isolexx**® is made from non-GMO Juncea-variety Canola seed using our proprietary and patented technology for oil extraction and protein production. Isolexx® is for use in human food products including:

- >> Bakery products (bread, rolls, cakes, cake mixtures, cookies, biscuits, crackers, pancakes, sweet pastry, snacks, doughnuts, and pasta)
- >> Meat products (baked meat, hot dogs, and sausage)
- >> Vegetarian food products and meat analogues
- >> Nutritional and high protein bars, drinks and supplements

BioExx proteins are of the highest consistent quality because, unlike other plant protein manufacturers, we produce both the starting meal and the purified proteins, thus enabling us to ensure the highest level of control and quality.

Technical Data

Isolexx® canola protein is of high nutritional quality and capable of providing adequate amounts of all essential amino acids.

- >> Complete Protein with High Amino Acid Score – PDCAAS ≥ 1.0 (ref. FAO 2007)
- >> Uniquely high in both lysine and sulphur containing amino acids compared to other vegetable proteins.
- >> 46% higher in the sulfur containing amino acids (methionine + cysteine) than typical soy protein and 75% higher than typical pea protein.
- >> Rich in the muscle building branched-chain essential amino acids (valine, leucine, and isoleucine)
- >> Free of phytoestrogens.
- >> Non-GMO, natural product.

Functional Properties

Isolexx® canola protein has unique functional properties including:

- >> Excellent water solubility as compared to soy and pea proteins.
- >> Excellent emulsifying and foaming properties as compared to whey proteins and egg yolk.
- >> Performs particularly well in the applications requiring emulsifying and foaming.
- >> Emulsifying capacity of 0.5% canola isolate solution is comparable to egg yolk at 5%.
- >> Excellent gel forming property and gel firmness.

ISOLEXX® Specification and Typical Analysis

Physical Description		As Is	
Appearance	Spray Dried Tan Powder		
Flavour	Bland		
pH	7 ± 0.5		
Solubility	>90% @1g/100ml pH7		
Proximate Analysis		Specification	Typical
Protein	>85% as is	>90% dwb	89% as is 92% dwb
Moisture	<7%		3.7%
Ash	<4%		3.2%
Fat	<2%		<0.3%
Crude Fiber	<0.5%		<0.1%
Microbiological Profile			
Standard Plate Count [cfu/g]	<10,000		<1,000
E.coli	Negative		Negative
Salmonella	Negative		Negative
Nutritional Data			
Saturated Fat	0.0%		0.0%
Cholesterol	0.0%		0.0%
Trace Components			
Total Glucosinolates	<1 µmol/g		<0.2 µmol/g
Phytic Acid	<1%		<0.8%

Typical Amino Acid Content	(G/100G Protein)
Alanine	4.7
Arginine	8.2
Aspartic Acid	8.9
Cysteine	2.1
Glutamic Acid	19.5
Glycine	5.2
Histidine [†]	2.7
Isoleucine [†]	4.3
Leucine [†]	7.7
Lysine [†]	5.6
Methionine [†]	2.1
Phenylalanine [†]	4.5
Proline	5.7
Serine	4.7
Threonine [†]	4.0
Tryptophan [†]	1.5
Tyrosine	3.4
Valine [†]	5.3
Sulfur amino acids	

[†] essential amino acids.

Granulation

Min 50% through #80 mesh U.S. Standard Screen

Packaging

Available in 20 kg (44 lb.) net weight, multi-wall, poly-lined paper bags. Custom packaging available.

Storage

Expiry: 12 months from date of manufacture

Store below 25°C (75°C F) and 60% relative humidity