

ProNex™ COMPLETE

An Excellent Animal Protein Alternative

High Quality, Hypoallergenic, Gluten-Free and GMO-Free,
High in Branched Chain Amino Acids



ProNex™ COMPLETE: Excellent Nutritional Profile

- High protein levels, similar to animal sources;
- Unique blend of superior whole yellow pea and whole brown rice protein sources;
- High digestibility and bioavailability (PDCAAS of 0.95);
- Complete plant protein blend, providing all of the essential amino acids at adequate levels;
- Has high BCAAs level, containing 19% of its amino acid profile as BCAAs, in a natural 2:1:1 (leucine: isoleucine: valine) ratio, making it an excellent alternative to whey for muscle building;
- Contains 3-times more arginine than whey, an amino acid important for muscle growth and increased blood flow to promote endurance and muscle conditioning;
- Along with highly available amino acids, contains legumin, a long-chain protein from pea, called vegetable casein, for sustained anti-catabolic effects;
- Pea and brown rice proteins provide equal lean body muscle mass as whey protein;
- Hypoallergenic and gluten-free with no ethical issues, as compared with dairy-based or from other animal-based protein sources, such as whey, casein, collagen, and egg;
- GMO-Free.

ProNex™ COMPLETE: A Highly Functional Ingredient

- Sports nutrition, meal replacement and weight management product: ProNex™ provides excellent dispersion and suspension to mix product systems;
- Infant and geriatric nutrition formulas: ProNex™ is hypoallergenic and gluten-free, providing an excellent amino acid profile with a 97% correlation to the standard requirement for essential amino acids in human nutrition (WHO/FAO/UNU, 2007), and has a small particle size, allowing excellent powdered formula mixing, producing a smooth creamy formula;
- Bakery systems: ProNex™ provides a hypoallergenic egg alternative, for vegan, vegetarian and gluten-free foods with a balanced amino acid profile; provides excellent emulsion and process stability in the production of processed foods;
- Snacks and cereals: ProNex™ provides an excellent alternative to gluten, as a product stabilizer in extrusion, adding structure for expansion, to maintain proper texture and shape.
- High-protein pasta systems: ProNex™ can significantly reduce cost, while improving firmness and texture, even after overcooking, as compared with egg pastas;
- Dairy-free food systems: ProNex™ gives yogurts, ice cream, whipped toppings and cheeses texture equal to dairy-based protein systems;
- Hair care systems: ProNex™ helps strengthen and expand hair diameter to create thicker, more voluminous looking hair.

COMPARISON WITH WHEY PROTEIN ISOLATE (WPI)

	WPI	ProNex™ COMPLETE
Protein (g/100g)	≥ 80	≥ 80
% EAAs of total AAs	47	40
% BCAAs of total AAs	22	19
Arginine (g/100g)	2	6
PDCAAS	1.00	0.95

For references and white paper on the significance of protein, including ProNex™ COMPLETE, in human nutrition, please contact Nexus Foods Inc.