

# ProNex™ RICE PROTEIN

## An Excellent Animal Protein Alternative

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



### ProNex™ RICE PROTEIN: Excellent Nutritional Profile

- Excellent protein enhancer at a protein level of more than 80% protein;
- Made from whole brown rice grains using a hexane-free, physical process of low temperature water; preventing heat denaturation, while preserving probiotics and hydrolytic enzymes, to provide greater protein digestibility and amino acid bioavailability;
- Has all major parts of grain, providing a unique amino acid profile;
- High in BCAAs, particularly leucine, containing 19% of its amino acid profile as BCAAs, making it an excellent alternative to whey for muscle building, particularly when blended with pea protein;

#### COMPARISON OF BRANCH CHAIN AMINO ACIDS

	Whey Protein	ProNex™ COMPLETE
Leucine (% of total)	10	7
Isoleucine (% of total)	6	4
Valine (% of total)	6	4
Total % BCAAs	22	19

- Hypoallergenic, no ethical issues as compared with dairy or animal-based sources;
- GMO-free;
- Nex-xus has expertise to create custom solutions, offering blends of plant proteins to achieve a Protein Efficiency Ratio (PER) similar to dairy and egg.

### ProNex™ RICE PROTEIN: A Highly Functional Ingredient

**With its excellent nutritional profile, gluten-free and hypo-allergen status, neutral taste and its ease of dispersion and stability in liquid systems, ProNex™ Rice Protein is an excellent fit for many processed foods, infant foods and sports nutrition applications.**

- Sports nutrition, meal replacement systems and weight management products, such as protein beverages and mixes, bars and smoothie systems: ProNex™ Rice Protein disperses and adds suspension to mix product systems and provides excellent nutrition, particularly in blended protein systems, with neutral taste and aroma;
- Infant formulas: ProNex™ Rice Protein is hypoallergenic, has an amino acid profile that is similar to human breast milk, and has a small particle size, allowing excellent powdered formula mixing;
- Bakery systems: ProNex™ Rice Protein provides a hypoallergenic ingredient for vegan and vegetarian and gluten-free foods with a well-balanced amino acid profile, as well as providing longer shelf life and enhanced dough rheology, with excellent flour mixing capacity;
- Dairy-free food systems, such as yogurts, ice cream, whipped toppings and cheeses: ProNex™ Rice Protein can provide hypoallergenicity and texture equal to dairy-based protein systems;
- Hair care systems: ProNex™ Rice Protein helps strengthen and expand hair diameter to create thicker, more voluminous looking hair.