

PROTEINS

2026 EDITION PRODUCT FOCUS



GET IN TOUCH TODAY! CALL 0800 999 8876 OR VISIT US AT BAKERITE.CO.UK

BakeRite

INGREDIENTS FOR SUCCESS

Introduction

BakeRite® is the market leading importer, stockist and blender of healthy, natural, and 'Free From' ingredients for the specialist bakery and food & drink markets.

BakeRite® is the 'Brand behind the best brands™' and your assurance of quality this time, next time and every time.

Mission

Delivering world class service supplying free-from ingredients and blends to the best brands.



Quality

BakeRite® puts quality first. BRCGS Grade AA and EU organic certified, we source premium ingredients globally, ensuring consistent, compliant supply and long-term relationships.



What we do...



SpotBuy

Premium quality free-from ingredients delivered next day.



ContractServ

Enjoy preferential locked-in rates for your annual production requirement. Stock held near your site(s) and delivered exactly when you need it.



ProRange

BakeRite® functional ingredients and replacers



Hi-Perform

BakeRite® specialist blends.



Tech360

360degree technical support from our food-scientists and hands-on free-from bakers.



BakeRite NPD

Committed to making your product the best it can be.



Premix

Your blend delivered when and where you need it.



BlendPak

Your blend retail packed and supplied to your specification.

Sample Service...



FastSample

Simply select the ingredient(s) you require, via the 'Request your free sample' button, complete your details & we will get your samples on the way!



Request your FastSample



How we supply...



> Proteins



Isolate Pea Protein 80

Pea protein is a light yellow protein isolate extracted from peas. Pea protein has a unique array of essential and non-essential amino acids, such as leucine, isoleucine and valine. Pea protein is also low in fat, carbohydrates and cholesterol, and it is 100% GMO-free. Pea protein quickly disperses in water to form a uniform and relatively stable protein liquid.

Benefits

- Contains 80% protein that is highly soluble and easy to digest and absorb.
- Source of plant-based protein.
- Excellent water-binding capacity.
- Enhances product structure.

Applications

- Has a mild savoury taste that makes it useful for mixing into soups and stews.
- Increases the protein content of smoothies, shakes, milks, yoghurts, snack bars, vegan burgers and many more!



Hydrolysed Pea Protein 80

Hydrolysed pea protein is a light yellow protein isolate extracted from peas that is processed to ensure a more neutral taste. Compared with native pea protein, pea's naturally bitter and unsmooth taste has been further reduced. Hydrolysed pea protein quickly disperses in water to form a uniform and relatively stable protein liquid.

Benefits

- Natural pea taste significantly reduced.
- Contains 80% protein that is highly soluble and easy to digest and absorb.
- Source of plant-based protein.
- Excellent water-binding capacity.
- Enhances product structure.

Applications

- Used in meat products and as a filling for plant-based foods.
- Increases the protein content of smoothies, shakes, milks, yoghurts, snack bars, vegan burgers and many more!



> Proteins



Textured Pea Protein 60

Textured pea protein is extracted from peas and extruded to give it a flake-like structure that becomes fibrous and elastic after rehydration. Textured pea protein is used widely in the meat analogue market. It is an excellent replacement for many types of ground beef, chicken, pork, tacos, burgers, burritos, sloppy joes and other vegan and plant-based products. There are several types of textured/extruded pea protein available to suit different requirements and applications.

Benefits

- Excellent source of plant-based protein.
- Produces a chewy texture/mouthfeel.
- Contains a very high level of allergen-free protein.
- Closely mimics the texture of minced beef once rehydrated.

Applications

- Commonly used as a meat-substitute in vegan and plant-based products.
- Can also be used to reduce cost when used as an additive in meat products.



Textured Soya Protein 50

Textured soya protein (TVP) is produced from de-fatted soya flour which is passed under pressure through a cooker extruder. It then expands as it leaves the extruder die and forms the final product. Textured soya protein is widely used in the meat analogue market, and it is a great replacement for meats such as ground beef, chicken, pork, tacos, burgers, burritos, sloppy joes and other vegan and plant-based products. It can also be used as a low-cost/high-nutrition extender in meat-substitute products. There are several types of textured soya protein available to suit different requirements and applications.

Benefits

- Produces a chewy texture/mouthfeel.
- Contains a high level of plant-based protein.
- Closely mimics the texture of minced beef once rehydrated.

Applications

- Commonly used as a meat-substitute in vegan and plant-based products.
- Can also be used to reduce cost when used as an additive in meat products.



> Proteins



Soya Protein Isolate

Soya protein isolate is a highly refined and purified form of soy protein extracted from fractionated, de-fatted soya bean flakes. Soya protein isolate boasts the highest protein content of any soya protein powder on the market. Soya protein isolate is more refined and processed than other proteins, and it has the highest biological benefits compared to other types of soya protein. The quality protein that is associated with soya is used in bread improvers and many baking recipes where functional strengths are required.

Benefits

- Contains high levels (90%) of plant-based protein.
- Light colour and blander flavour.
- Excellent water absorption, emulsifying and gelling properties.
- Almost all non-protein components, fats and carbs have been removed.

Applications

- Commonly used as a protein booster in plant-based and vegan foods.
- Meat and sausages, vegetable ready meals, snacks and other baked goods.



Soya Protein Concentrate

Soya protein concentrate is extracted from de-fatted soya bean flakes and is a super protein that also contains high levels of fibre. It is a light coloured powder with bland flavour and taste. The quality protein that is associated with soya is used in bread improvers and many baking recipes where functional strengths are required.

Benefits

- Contains very high levels (65%) of plant-based protein.
- High in dietary fibre.
- Excellent water absorption, emulsifying and gelling properties.
- Enhances viscosity.
- Low in fat and carbohydrates.

Applications

- Meats and sausages, vegetable ready meals, snacks and other baked goods.
- Often used as a protein booster in plant-based and vegan foods.
- Can also be used for dairy replacement applications.



> Proteins



Chickpea Protein

Chickpea protein is a high-quality protein concentrate extracted from chickpeas. Chickpeas are also known as garbanzo beans. Chickpea protein is a rich source of nutrition with a protein level of 80%. It is also allergen-free and has a subtle taste that does not overpower other flavours. Chickpea protein is functional in both hot and cold methods of preparation and can form a foam that is ideal for producing light and airy bakery products or sauces such as mayonnaise.

Benefits

- Contains very high levels (80%) of plant-based protein.
- Subtle taste.
- Can form a foam.
- Functional for hot and cold preparation methods.
- Creates a firm emulsion that stays stable.
- Water and fat binding.

Applications

- Bakery products.
- Ice cream.
- Nutritional bars.
- Snacks.
- Vegan beverages.
- Vegan sauces.
- Dairy Products.



Fava Bean Protein

Fava bean protein is produced from fava beans through a mechanically milled method. Fava bean powder is a rich source of protein and is a light yellow-coloured powder with a neutral taste and great functionality. Fava bean protein is allergen-free. With a protein level of at least 88%, it is the perfect replacement for soya or whey protein isolates in allergen-free applications.

Benefits

- Contains very high levels (88%) of plant-based protein.
- Great emulsifying properties like solubility and water retention capacity.
- High in Dietary Fibre.
- Low in Saturated Fats.

Applications

- Used to replace soy and whey protein isolates in allergen-free applications.
- Added to health products, shakes and sports drinks as a protein booster.
- Also used in snack foods such as chocolate, ice cream, biscuits and other bakery products.



> Proteins



HAS A
NEUTRAL
TASTE



Potato Protein

Potato protein is a high-quality protein concentrate extracted from non-GMO potatoes. This product improves the protein enrichment of food products such as nutritional bars and snacks. It has a neutral taste and high nutritional value. The light brown colour, mild taste and high percentage of protein in solids are ideal for protein fortification in a wide range of applications.

Benefits

- ⊗ Contains very high levels (79%) of plant-based protein.
- ⊗ Light brown coloured powder.
- ⊗ Neutral taste.

Applications

- ⊗ Bakery products.
- ⊗ Nutritional bars.
- ⊗ Pastas.
- ⊗ Snacks.



HIGH LEVELS
OF PLANT
BASED
PROTEIN



Pro-RITE 735 Rice Protein 80

Rice Protein is produced by processing rice to separate the carbohydrates from the protein. This process creates a protein powder. Rice Protein is used in various sport & energy supplements and bakery items, thanks to its nutritional value and high functional properties.

Benefits

- ⊗ Contains very high levels (79%) of plant-based protein.
- ⊗ Amber coloured powder.
- ⊗ Neutral taste.

Applications

- ⊗ Commonly added to smoothies and health shakes.
- ⊗ Used to boost the nutritional value of a finished product.
- ⊗ Suitable for baby food production.
- ⊗ Meat Analogues.
- ⊗ Vegan & Gluten Free Bakery Products.





Contact Us

Freephone: 0800 999 8876

Sales Enquiries: sales@bakerite.co.uk

Ingredient Technical Support: tech360@bakerite.co.uk

New Product Development: npd@bakerite.co.uk

Website

www.bakerite.co.uk

UK & Europe Sales Office

BakeRite

Melton House, Melton Business Park

Melton, HU14 3HJ

United Kingdom

HQ & Innovation Centre

BakeRite

Jubilee House, Stenson Road

Whitwick Business Park

Coalville, LE67 4JP

United Kingdom

BakeRite® is a registered brand of The TradeLink International Group Limited

2026 ©