

PURIS® HiLo is an acid-stable plant protein optimized for low pH/high acid applications. With ultra high solubility, it can be seamlessly added to products without imparting viscosity.

1	VEGAN	KOSHER
	NON-GMO PROJECT VERIFIABLE	
	ALLERGEN-FRIENDLY	USDA ORGANIC CERTIFIABLE















FEATURES

80% protein, low water hold, high solubility, stable in acidic environments (pH \leq 4.5), clean taste.

BENEFITS

Traditionally, plant proteins have been incompatable in acidic environments due to protein precipitation, which creates an extremely gritty mouthfeel. PURIS HiLo is changing the game by creating a solution for protein fortification in acidic beverages and foods. Stability in acidic environments means that PURIS HiLo will impart a clean taste along with a smooth, non-chalky mouthfeel in low pH applications. With 80% protein purity and low water hold, PURIS HiLo makes it easier hit protein claims without contributing to viscosity.

APPLICATIONS

Fruit Juices, Fruit Purees, Coffee, Soups, Sauces, Dressings/ Dips, Gummies, Sports Nutrition Beverages, Functional and Carbonated Waters, Acidic Products (pH \leq 4.5).

In a statistically significant sensory panel, a protein smoothie made with PURIS® HiLo was compared to a protein smoothie retail product made with other plant proteins. 100% of participants found PURIS® HiLo to be less gritty than the retail product, and 74% of participants preferred the smoothie containing PURIS® HiLo.

