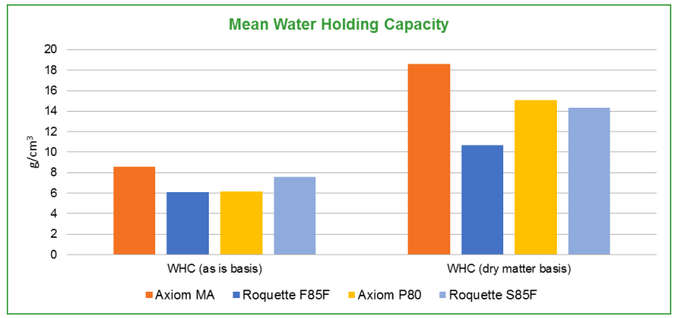
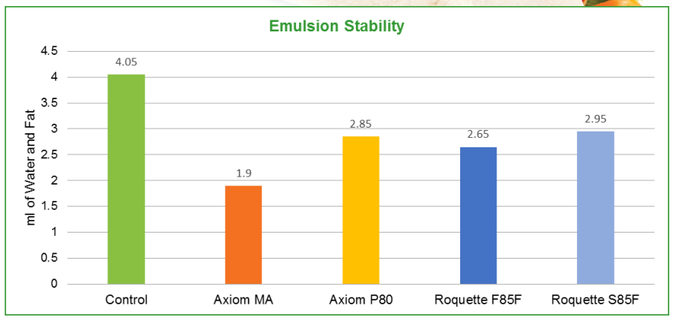


Excellent Water Holding Capacity (WHC)

Vegotein increases the holding of water and decreases sinurisis, which can result in an improved consumer experience while reducing the COG.

Superior Emulsion Stability

This experiment shows that when using Vegotein MA, hot dogs can hold significantly more water and fat, with less fall out. This can result in lower COG and increased flavor.



AXIOM® FOODS
Global Plant Proteins & Ingredients
From Innovation to Supply

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Los Angeles, CA 90025

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Labeling/Certifications

Pea Protein
- Organic (QAI, NOP)
- Kosher (Star K)
- FDA GRAS

Quality certification and analysis, plus spec sheets are available upon request at:

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APPLICATIONS

AXIOM® FOODS
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MEAT ANALOGUE & EXTENDER

Plant Protein Meat Replacer & Extender

Increasing juiciness and protein levels. Decreasing costs.

New Pea Protein Options

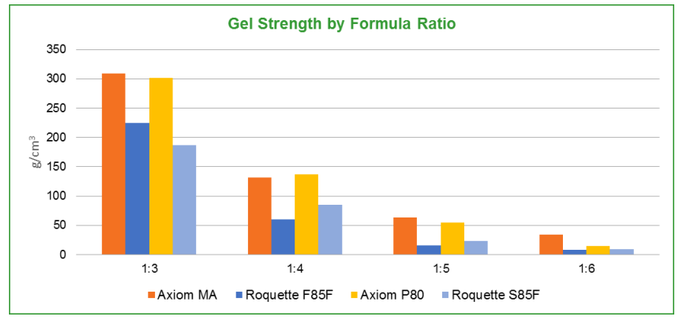
Axiom Foods produces multiple Vegotein™ pea protein ingredient versions with different protein levels, functionalities, color and flavor profiles, plus certifications. Axiom's Innovation Team developed it's newest pea protein SKU, **Vegotein™ MA** (meat analogue) based upon requests from both the vegan meat analogue and meat replacer industries to help reduce costs, avoid allergens, and improve functionality.

Pea Protein Basic Functionality Comparison

Two Axiom SKUs—**Vegotein™ MA** (meat analogue) and **Vegotein™ P80**—were recently chosen to be tested against the leading quality competitor. What the testing facility found was that while Vegotein P80 works well vs. the leading competitor, Axiom's new Vegotein MA works exceedingly better. It had the highest gel strength, water holding capacity and emulsion stability.

Superior Gel Strength

Despite having a lower protein level both **Vegotein MA** and **P80** have a much higher gel strength. This is particularly apparent at lower water levels, but at the highest ratio of 1:6 **Vegotein MA** still maintains the best gelation. Given this gel strength, **Vegotein MA** could replace or at least reduce the need for gums.



Good Emulsifying

All of the pea proteins work especially well at lower concentrations of water and oil. The emulsifying capacity score is based on visual observations and the numbers represent emulsions with the highest amount of water and oil that did not separate.