



**Suntein™ Sunflower protein, pasteurised**  
**Functional properties**

Parameter	result
• Protein solubility at pH 6	14%
• Protein solubility at pH 7	32%
• Protein solubility at pH 8	55%
* Protein solubility at pH6, 7 and 8; Protein concentration of 2%. Solution centrifuged at 18000G	
• Water holding capacity	1.86 g/g
* Water holding capacity after centrifugation	
• Oil holding capacity	1.27 g/g
* Oil holding capacity after centrifugation	
• Emulsifying capacity	340 g/g
*Emulsifying capacity g oil/ g product, product concentration 1%	
• Foaming capacity	15 ml
• Foaming stability (Foam volume after 10 min)	0%
* Foaming stability: Foam volume after 10 min	

\*Tested by Improve SAS, May 2022. The information contained herein is correct to the best of our knowledge. Our responsibility for claims arising from breach of warranty, negligence, or otherwise is limited to the purchase price of the material. You should test any applications in your own laboratory prior to use as individual results cannot be guaranteed.