

2 minutes application break

Pea milk

Facts

Origin America

Dates back Early 2010s

Ingredients Peas, sweetener, flavorings and water

A plant-based milk alternative, used as a substitute for cow's milk

MixSing Vacuum



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Pea milk is a plant-based milk alternative made from peas. Making pea milk involves blending peas with water, straining the mixture to remove any solid particles, and then sweetening the liquid with a sweetener such as maple syrup or agave nectar. Pea milk can also be flavoured with vanilla or other spices.

Peas have been a food source for centuries, but using peas to make milk is a recent development. The history of pea milk is relatively new, and it is considered new alternative milk in the market. The first commercial pea milk brand was launched in the United States in the early 2010s. Since

then, other brands have followed suit, and pea milk has gained popularity as a plant-based milk alternative.

Pea milk is popular among vegans and those looking for a dairy-free milk alternative. It is also a good source of protein, as peas are a good source of plant-based protein. Additionally, pea milk has a creamy texture and a slightly sweet taste, making it suitable for use in coffee, tea, and other hot drinks. It can also be used in cooking and baking as a milk alternative. Pea milk is also gluten-free and does not contain any cholesterol.

Pea milk is now widely used worldwide; however, its origin can be traced back to the United States. It is used in coffee shops, as an alternative to cow's milk, in cooking and baking, and can be found in most supermarkets.

The pea milk market is expected to grow in the coming years, with many new brands and varieties being introduced.