



Everpro[™] by EverGrain

Protein. Sustainability. Food security.
The everlasting potential of barley.

 **Univar**Solutions

Realizing the Potential in Barley, we are **EverGrain**

EverGrain is a sustainable ingredient company with access to the largest global supply of consistent, starch removed barley.

We believe in the full utilization of raw materials. We save ancient barley grains from the brewing process, removing sugar and starch to create high quality nutritional ingredients that are rich in protein & fibre and much more

- more sustainable
- more nutritious
- more functional

EverGrain, creating incredible ingredients that nourish the world through the transformative power of circularity.

EverGrain, clean label nutritional protein & fiber rich ingredients at a glance

- Clean tasting and smooth mouthfeel
- Low in starch and sugars
- Clean label
- Easy to work with, providing functional versatility
- Suitable for Vegan recipes

***EverGrain** will help give your products a huge wellness boost, and make sustainability taste better than ever.*

Introducing Everpro™:
your new go to solution
for plant based
protein fortification.



Every
grain
counts

Everpro™

Everpro™ is our highly soluble protein isolate. With a clean flavour, and impressive dispersibility, **Everpro™** is the ideal protein ingredient in a range of applications such as RTD and RTM drinks, plant based milks, and bars where a sustainable plant-based protein claim is required.

Everpro™ leverages the transformative power of circularity to put an incredible wellness boost at the heart of your products.

Nutritional Information

Origin

- Barley and rice, grown and processed in N. America

Label

- Barley Rice Protein

Form

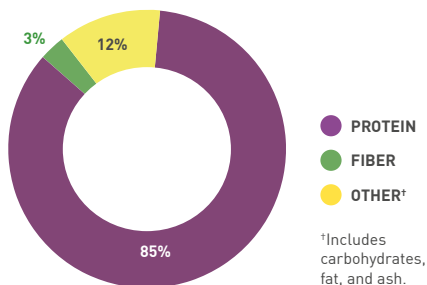
- Pale brown powder, clean malty taste

Typical Analysis per 100g, on dry basis

Nutritional Claims

Using **Everpro™** enables the following nutritional claims:

- Source of / High in protein
- Vegan
- Dairy Free



Features and benefits

- 85% protein concentration
- Plant-based, made from sprouted/ancient grains
- Industry leading solubility and dispersibility
- Clean taste
- Saturated fat free
- No added sugars
- Industry leading sustainability story thanks to our circular process. More nutrition for less emissions

Properties

Composition

- Protein on db. ≥85%
- Moisture <6%

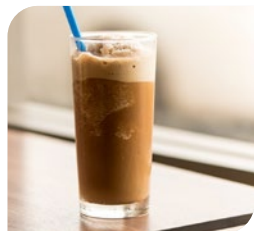
GMO

- **Everpro™** is not genetically modified (GM) and does not contain genetically modified organisms (GMO). Our products comply with the following regulations: European Regulation (EC) 1829/2003 and 1830/2003; United States Federal Food, Drug & Cosmetic Act (FD&C Act) regulations.

Certifications

- US regulatory: Self-Affirmed GRAS
- Europe regulatory: requires EFSA Novel designation – application in-progress, estimated receipt in December 2021
- Kosher

Application Overview



RTD and RTM shakes, smoothies, tea and coffee

- **Everpro™** can lift function and performance of protein shakes and smoothies.
- Smoother sips; improves mouthfeel of RTM protein powder with no chalkiness or grit.
- Soluble protein means easier integration into formulations with no added viscosity.
- Nutrient dense; stays in solution with no need for thickeners, gums or stabilizers.
- Helps meld other proteins and reduce the impact of other protein flavors
- Can add at a high level – tested to 26 grams in a beverage and remains soluble.



Plant-based Milks

- For those looking for nutrient-dense plant-based proteins to add to their milk formulations, **Everpro™** opens opportunities to boost protein levels with a smooth taste and texture.
- Enables fewer ingredients; clean ingredient legends with impressive dispersibility.
- Simple to blend; achieve complete protein claims by blending with other plant-based proteins.
- Smooth taste; creamy, desirable texture comparable to dairy milk.



Bars

- **Everpro™** packs additional nutrition into the satiating snacks that consumers love.
- Clean taste with desired texture and chew and minimal moisture transfer
- Smooth texture and creamy taste
- Helps keep bars softer longer.
- Easily goes into the bar matrix without changing the viscosity.



Sauces, Marinades, Spice Blends and Soups

- Soluble format allows inclusion into gravy, sauces, marinades, rubs and soups – both dry mix and liquid formulations.
- Easily allows for boost of protein in vegan meals and a quick approach for Flexitarian developments.



Confectionery

- Vegan Chocolate with increased protein can be achieved.
- Formulations include chocolate chips, which represent a quick way to add protein to a standard cookie or muffin development

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