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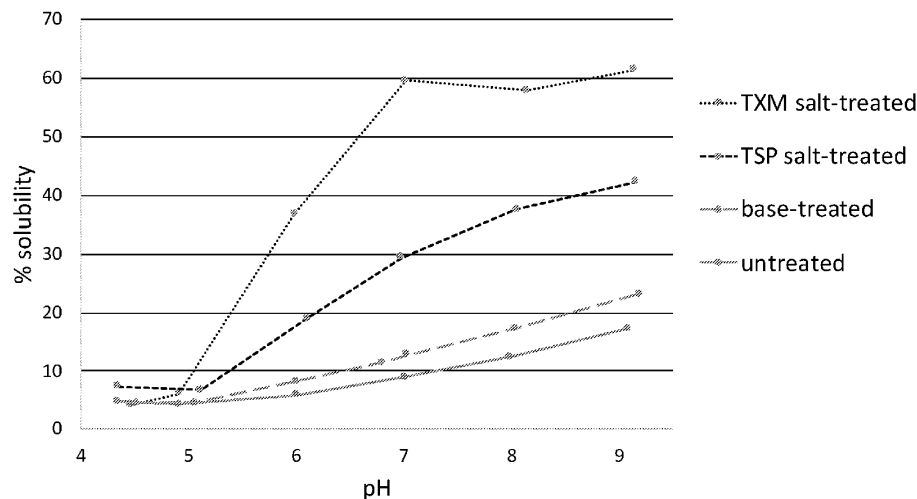
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(54) Title: PROCESS FOR ENHANCING SOLUBILITY OF PLANT PROTEIN COMPOSITIONS

FIG. 3



(57) Abstract: The present disclosure discloses methods for preparing plant-based protein compositions, such as a pea protein isolate, comprising alkaline phosphate salts, wherein the compositions exhibit greatly improved solubility. The high solubility of these plant-based protein isolate compositions greatly facilitates the manufacture of food and beverage products containing plant-based protein.

[Continued on next page]

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