



From Producer to the World™



AGT ABOUT AGT FOODS

AGT Foods is a global leader in value-added processing of pulses and staple foods and a leading supplier of ingredients derived from pulses, including flours, proteins, fibers and starches, for premium food markets and food companies around the globe. We produce nutritious, non-GMO, gluten-free and non-allergenic pulse ingredient products in our flagship ingredient production facility in Minot, North Dakota, USA, which features capabilities for deffavouring, extrusion and pregelled flours. We provide quality solutions for the global food marketplace.



FLOURS AND SEMOLINAS

Raw or Deffavored

PulsePlus™ Flours and Semolinas are powders made from the dehulled seeds of pulse crops, including peas, lentils, chickpeas and faba beans, milled without the use of processing aids or compounds.

Naturally high in protein, complex carbohydrates, soluble and insoluble fiber, and low in fat, PulsePlus™ flours can be used as an ingredient in low glycemic index formulas or the base for new product development.

- Nutrient Fortification
- Low Carbohydrate Formulation
- Fiber Enrichment
- Yield Improvement

Variety	Moisture	Protein	Dietary Fiber	Color		Natural
Pea Flour	≤13.0%	≥20.0%	≤9.0%*	Green	Lt. Yellow	Yes
Lentil Flour	≤13.0%	≥20.0%	≤6.0%*	Lt. Red	Lt. Yellow	Yes
Chickpea Flour	≤13.0%	≥19.0%	≤9.0%*	Lt. Yellow		Yes
Faba Bean Flour	≤13.0%	≥29.0%	≤9.0%*	Light Cream/Grey		Yes



FIBER

Raw

PulsePlus™ Fibers are fine powders made from the milling of the seed coats of pulse crops, which naturally contain very high concentrations of soluble and insoluble fiber.

PulsePlus™ Fiber can be used to increase the dietary fiber content of foods without altering flavor, aroma or color properties. PulsePlus™ Fiber features excellent viscosity and texturizing properties and offers quality solutions for yield improvement in any food product.

- Dietary Fiber Fortification
- Low Carbohydrate Formulation
- Allergen Replacement
- Yield Improvement

Variety	Moisture	Protein	Starch	Dietary Fiber	Fat	Color
Lentil Fiber 55	≤11.0%	≥12.0%	≥12.0%	≥55.0%*	≤2.0%	Light Brown
Pea Fiber 55	≤10.0%	≥8.0%	≥6.0%	≥55.0%*	≤2.0%	Beige
Pea Fiber 80	≤11.0%	≥2.0%	≥2.0%	≥80.0%*	≤2.0%	Beige



PROTEIN

Raw or Deffavored

PulsePlus™ Proteins are fine powders made from the dehulled seeds of pulse crops, which have undergone a proprietary process to separate out the high-quality proteins contained in pulses.

PulsePlus™ Protein is a food grade ingredient used to increase the protein content of diets, and may be complemented by cereal protein sources to create complete protein products. PulsePlus™ Protein is a non-GMO, vegan and all-natural protein for any food formulation.

- Functional
- Protein Formulation
- Low Carb Formulation

Variety	Moisture	Protein	Starch	Dietary Fiber	Fat	Color
Pea Protein 55	≤10.0%	≥55.0%	≥2.0%	≤15.0%*	≤4.0%	Light Yellow
Lentil Protein 55	≤10.0%	≥55.0%	≥2.0%	≤14.0%*	≤4.0%	Light Yellow
Faba Bean Protein 60	≤10.0%	≥60.0%	≥2.0%	≤15.0%*	≤4.0%	Light Grey
Pea Protein 80	≤10.0%	≥80.0%	≥2.0%	≥3.0%*	≥8.5%	Light Yellow
Lentil Protein 80	≤10.0%	≥80.0%	≥2.0%	≥2.0%*	≥8.5%	Light Yellow
Pea Protein 85	≤10.0%	≥85.0%	≥2.0%	≥4.0%*	≥8.5%	Light Yellow
Faba Bean Protein 90	≤10.0%	≥89.0%	≥2.0%	≥2.0%*	≥6.5%	Light Yellow



FLOUR V-6000™

Raw or Deffavored

PulsePlus™ Flour V-6000™ are fine powders made from the natural starch content of milled, dehulled pulses. V-6000™ is a food grade ingredient with high quality gel formation properties that can be used to enhance viscosity and improve the binding properties of foods.

PulsePlus™ Flour V-6000™ features excellent heat stability and also performs exceptionally in extrusion, providing excellent expansion properties for snack food products and other extruded applications.

- Improved Binding and Thickening
- Allergen-Free Solutions
- Excellent Expansion for Extruded Products
- Neutral Taste

Variety	Moisture	Protein	Starch	Dietary Fiber	Fat	Color
Pea Flour V-6000	≤10.0%	≥12.0%	≥60.0%	≤6.0%*	≤3.0%	Lt. Yellow
Lentil Flour V-6000	≤10.0%	≥12.0%	≥60.0%	≤6.0%*	≤3.0%	Lt. Yellow
Faba Bean Flour V-6000	≤10.0%	≥14.0%	≥55.0%	≤9.0%*	≤3.0%	Lt. Cream

*Dietary fiber content will vary per particle size distribution

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