



From Producer to the World™



## AGT ABOUT AGT FOODS

AGT Foods is a leading manufacturer of plant-based ingredients for premium markets and food companies around the world. From our facilities in Minot, ND, USA and Regina, SK, Canada, we produce **nutritious, non-GMO, gluten-free and non-allergenic ingredient products**, including pulse flours, proteins, fibers, V-6000™, deflavored flours and crumb, as well as extruded products such as texturized pulse protein (TPP) and gluten-free pasta. We provide **quality solutions** for the global food marketplace.



AGT Foods USA • Minot, ND  
Ingredient Production Facility



AGT Foods Canada • Regina, SK  
Regina Extrusion Centre

## PULSE+ PREGEL FLOUR V-6000

**PulsePlus™ Pregel Flour V-6000** is a fine powder made from the natural starch content of milled and dehulled pulses, which has undergone a unique pre-gelatinization process that makes it instantly viscous in cold water. Pregel flours can be used to provide easy binding, thickening and other useful properties in formulated foods.

- Instant Thickening
- Binding Properties
- Cold Water Swelling
- Improved Solubility
- High Water Absorption and Retention Capacity
- High Stability
- Ease of Digestion
- High in Protein
- Neutral Flavor



North American Sales Office  
1611 E. Century Ave. Ste. 102  
Bismarck, ND, USA 58503  
+1 (701) 751-1623  
sales@agtfoods.com

Food Ingredient R&D Centre  
101-203 Stonebridge Blvd.  
Saskatoon, SK, Canada, S7T 0G3  
+1 (306) 244-5645  
rd@agtfoods.com

Plant Based from farm to fork  
[www.agtfoods.com](http://www.agtfoods.com)

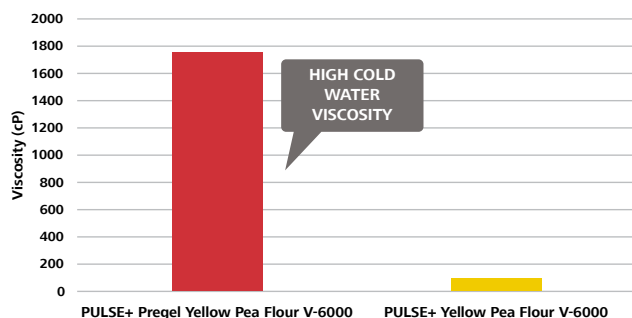






## FUNCTIONAL PROPERTIES

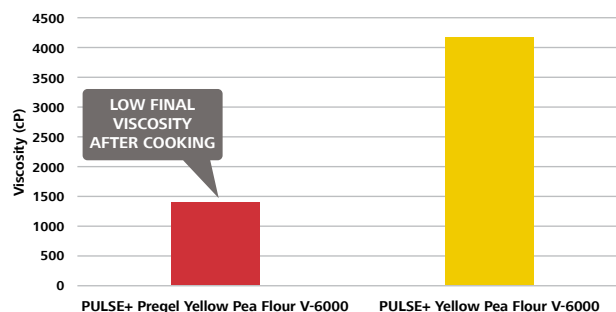
Final Viscosity at Ambient Temperature



**Pasting properties • Solubility at pH 7**

Pregelatinized flour: 19 to 40%

Final Viscosity after Cooking at 95°C



**Gel formation: weak gel**  
**Native flour: No solubility**



## POTENTIAL APPLICATIONS



### Frying Batter

- Reduces oil penetration in fried foods
- Keeps fried food moist and juicy on the inside with a crunchy coating on the outside



### Dairy Alternatives

(cream cheese, ice cream, desserts)

- Reduces ice crystals and prevents syneresis
- Provides creamy texture without the addition of milk
- Stabilizes the mixtures of water and oil
- Improves mouthfeel
- Slows melting



### Salad Dressings

- Stabilizes emulsions
- Provides an instant thickening effect
- Maintains or improves mouthfeel with lower fat content



### Instant Products

(instant soup, instant pudding)

- Thickens foods without intensive heating
- Stabilizes foods and help maintain consistent texture



### Bakery Products

(bread, biscuits)

- Provides a more uniform and fine crumb structure
- Retains moisture and extends shelf life (anti-staling)



### Snacks

(pretzels, granola bars)

- Prevents snack foods from drying out too quickly
- Improves ingredient binding



### Baby Foods

- Improves digestibility in baby foods
- Absorbs water quickly without heating

## Ingredient Replacements

• Pregel Corn Flours • Pregel Pulse Flours • Modified Starches

North American Sales Office  
1611 E. Century Ave. Ste. 102  
Bismarck, ND, USA 58503  
+1 (701) 751-1623  
sales@agtfoods.com

Food Ingredient R&D Centre  
101-203 Stonebridge Blvd.  
Saskatoon, SK, Canada, S7T 0G3  
+1 (306) 244-5645  
rd@agtfoods.com

Plant Based from farm to fork  
[www.agtfoods.com](http://www.agtfoods.com)

**AGT**  
FOODS