



From Producer to the World™



## 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 North Dakota and Saskatchewan, we produce **nutritious, non-GMO, gluten-free and non-allergenic ingredient products**, including pulse flours, proteins, fibres, V-6000™, de flavoured 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  
Extrusion Centre



## PULSE FLOURS AND SEMOLINAS

Raw, De flavoured or Pregelled

**PulsePlus™ Pulse Flours and Semolinas** are made from dehulled and milled whole pulses. Naturally high in protein, complex carbohydrates and soluble and insoluble fibre, pulse flours and semolinas act as an excellent gluten-free base in foods.

- Protein Enhancer
- Binding Properties
- Gel Formation
- Viscosity Development
- Extruded Snack Expansion
- High Heat Stability

Variety	Moisture	Protein	Dietary Fibre	Colour		Natural
Pea Flour	≤13.0%	≥20.0%	≤9.0%*	Green	Cream	Yes
Lentil Flour	≤13.0%	≥20.0%	≤6.0%*	Lt. Red	Cream	Yes
Chickpea Flour	≤13.0%	≥19.0%	≤9.0%*	Cream		Yes
Faba Bean Flour	≤13.0%	≥29.0%	≤9.0%*	Off-White		Yes



## APPLICATIONS



Batter and Breading  
Systems



Bakery Products



Extruded Snacks



Soups and Sauces

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





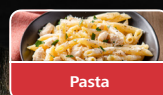


## PULSE PROTEIN CONCENTRATES AND ISOLATES

Raw or Deffavoured

**PulsePlus™ Pulse Proteins** are made from the concentrated protein fraction of pulses. Available in formulations from 55-60% protein (concentrates) and 80-90% protein (isolates), pulse proteins can enhance or replace animal or other plant-based proteins in foods.

- Sustainably Dry Fractionated
- Unique Functionality: Emulsification, Binding, Browning, Egg Replacement
- Complementary to Cereal Protein
- Low Sodium
- Gluten-Free
- Clean Label



Pasta



Salad Dressings and Sauces



Dairy Alternatives



Meat and Meat Alternatives



Egg Replacement



Snacks



Protein Beverages



Bakery Products

Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
Pea Protein 55	≤10.0%	≥55.0%	≥5.0%	≥14.0%*	≤4.0%	Pale Yellow
Lentil Protein 55	≤10.0%	≥55.0%	≥5.0%	≥14.0%*	≤4.0%	Pale Yellow
Faba Bean Protein 60	≤10.0%	≥60.0%	≥5.0%	≥14.0%*	≤4.0%	Pale Cream
Pea Protein 80	≤10.0%	≥80.0%	≤5.0%	≥2.0%*	≤8.5%	Lt. Yellow
Lentil Protein 80	≤10.0%	≥80.0%	≤5.0%	≥2.0%*	≤8.5%	Lt. Yellow
Faba Bean Protein 90	≤10.0%	≥89.0%	≤2.0%	≥1.0%*	≤8.5%	Off-White
Chickpea Protein 80	≤10.0%	≥80.0%	≤5.0%	≥5.0%*	≤8.5%	Lt. Yellow



## FIBRES

Raw or Deffavoured

**PulsePlus™ Fibres** are made from the concentrated fibre fraction of pulses. Pulse fibres are used to increase dietary fibre content, control expansion and improve yields in extruded and formulated foods.

- Cost Reduction
- Water and Oil Binding
- Fibre Enrichment
- Expansion Control in Extrusion
- Increase Cook Yield

Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
Pea Fibre 50-I	≤12.0%	≥10.0%	≥5.0%	≥50.0%*	≤2.0%	Pearl White
Pea Fibre 55	≤12.0%	≥10.0%	≥5.0%	≥55.0%*	≤2.0%	Beige
Pea Fibre 80	≤12.0%	≥10.0%	≥2.0%	≥75.0%*	≤2.0%	Off-White



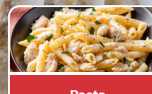
Meat and Meat Alternatives



Bakery Products



Extruded Snacks and Cereals



Pasta



## HIGH VISCOSITY PULSE FLOUR V-6000™

Raw or Deffavoured

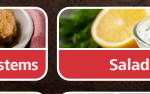
**PulsePlus™ High Viscosity Flour V-6000™** is made from the enriched starch fraction of pulses. V-6000 is available in deffavoured and pregel form. AGT Foods' proprietary deffavouring technology produces quality ingredients that can be used at very high inclusion rates without affecting taste and texture.

- Binding Properties
- Gel Formation
- Expansion in Extruded Snacks and Other Foods
- High Heat Stability
- Viscosity Development
- Neutral Flavour

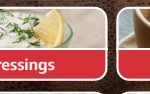
Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
Pea Flour V-6000	≤10.0%	≥12.0%	≥60.0%	≤6.0%*	≤3.0%	Cream
Lentil Flour V-6000	≤10.0%	≥12.0%	≥60.0%	≤6.0%*	≤3.0%	Cream
Faba Bean Flour V-6000	≤10.0%	≥14.0%	≥55.0%	≤9.0%*	≤3.0%	Off-White



Batter and Breading Systems



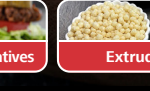
Salad Dressings



Dairy Alternatives



Meat and Meat Alternatives



Extruded Snacks



Bakery Products

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