

From Producer to the World™





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™, deflavoured 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.





PULSE#

PULSE PROTEIN CONCENTRATES AND ISOLATES Raw or Deflavoured

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

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%	≥88.0%	≤2.0%	≥1.0%*	≤8.5%	Off-White
Chickpea Protein 80	≤10.0%	≥80.0%	≤5.0%	≥5.0%*	≤8.5%	Lt. Yellow















PULSE +

APPLICATIONS







Salad Dressings & Sauces



Snacks



Dairy Alternatives





Meat & Meat Alternatives



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