

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+

FIBRES

Raw or Deflavoured

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





APPLICATIONS



Meat and Meat Alternatives



Bakery Products



and Cereals



Pasta

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



