



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



HIGH VISCOSITY FLOUR V-6000™

Raw or De flavoured

PulsePlus™ High Viscosity Flour V-6000™ is made from the enriched starch fraction of pulses. V-6000 is available in de flavoured and pregel form. AGT Foods' proprietary de flavouring 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



APPLICATIONS



Batter and Breading System



Salad Dressings



Dairy Alternatives



Meat and Meat Alternatives



Extruded Snacks



Bakery Products

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Plant Based from farm to fork
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