



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, 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
Extrusion Centre of Excellence



PULSE FLOURS

Raw, Deflavored or Pregelled

PulsePlus™ Pulse Flours are made from dehulled and milled whole pulses. Naturally high in protein, complex carbohydrates and dietary fiber, pulse flours act as an excellent gluten-free base in foods.

- Protein Enhancer
- Viscosity Development
- Binding Properties
- Extruded Snack Expansion

Variety	Moisture	Protein	Dietary Fiber	Color		Natural
Pea Flour	≤13.0%	≥20.0%	≥14.0%*	Green	Cream	Yes
Lentil Flour	≤13.0%	≥20.0%	≥11.0%*	Lt. Red	Cream	Yes
Chickpea Flour	≤13.0%	≥19.0%	≥12.0%*	Cream		Yes
Faba Bean Flour	≤13.0%	≥29.0%	≥12.0%*	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



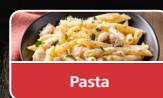


PULSE PROTEIN CONCENTRATES AND ISOLATES

Raw or Deffavored

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



Pasta



Salad Dressings and Sauces



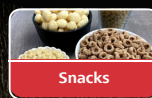
Dairy Alternatives



Meat and Meat Alternatives



Egg Replacement



Snacks



Protein Beverages



Bakery Products

Variety	Moisture	Protein	Starch	Dietary Fiber	Fat	Color
Pea Protein 55	≤10.0%	≥55.0%	≥5.0%	≥19.0%*	≤4.0%	Pale Yellow
Lentil Protein 55	≤10.0%	≥55.0%	≥5.0%	≥18.0%*	≤4.0%	Pale Yellow
Faba Bean Protein 60	≤10.0%	≥60.0%	≥5.0%	≥18.0%*	≤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



FIBERS

Raw or Deffavored

PulsePlus™ Fibers are made from the concentrated fiber fraction of pulses. Pulse fibers are used to increase dietary fiber content, control expansion and improve yields in extruded and formulated foods.

- **Cost Reduction**
- **Water and Oil Binding**
- **Fiber Enrichment**
- **Expansion Control in Extrusion**
- **Increase Cook Yield**
- **Shelf-Life Extension**

Variety	Moisture	Protein	Starch	Dietary Fiber	Fat	Color
Pea Fiber 50-I	≤12.0%	≥10.0%	≥5.0%	≥50.0%*	≤2.0%	Pearl White
Pea Fiber 80	≤12.0%	≥10.0%	≥2.0%	≥70.0%*	≤2.0%	Off-White



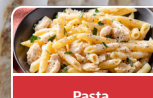
Meat and Meat Alternatives



Bakery Products



Extruded Snacks and Cereals



Pasta



HIGH VISCOSITY PULSE FLOUR V-6000™

Raw or Deffavored

PulsePlus™ High Viscosity Flour V-6000™ is made from the enriched starch fraction of pulses. V-6000 is available in deffavored and pregel form. AGT Foods' proprietary deffavoring 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**
- **Viscosity Development**
- **Neutral Flavor**

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



Batter and Breading Systems



Salad Dressings



Dairy Alternatives



Meat and Meat Alternatives



Extruded Snacks



Bakery Products

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

AGT
FOODS

© AGT 2020