



From Producer to the World™



AGT 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+ HIGH VISCOSITY FLOUR V-6000™ Raw or Deflavored

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



PULSE+ APPLICATIONS



Batter and Breading Systems



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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