

From Producer to the World"



WAGT ABOUT AGT POORTMAN

AGT Poortman is a division of AGT Foods, a global leader in value-added processing of pulses and staple foods and a leading supplier of ingredients derived from pulses, including flours, proteins, fibres and starches, for premium food markets and food companies around the globe. AGT Foods produces nutritious, non-GMO, gluten-free and non-allergenic pulse ingredient products in our flagship ingredient production facility in Minot, North Dakota, USA, which features capabilities for deflavouring, extrusion and pregelled flours. We provide quality solutions for the global food marketplace.



PULSE TEXTURIZED PULSE PROTEIN (TPP)

Texturized Pulse Protein (TPP) is made of the protein fraction of dehulled pulses, including peas, which has been texturized into a finished product ready for any food formulation.

TPP is a 100% plant-based solution for meat replacement and extension applications, snack foods, and other unique products for mainstream and alternative markets.

- 100% pea protein
- Single ingredient formulation
- Meat-like texture and appearance
- Available in a variety of particle sizes to fit any application
- · Offered with protein levels ranging from 50-80%
- Clean, neutral taste compatible with all flavour profiles
- Environmentally-friendly
- 100% Plant-Based Gluten-Free Non-GMO Clean Label
- Zero Cholesterol
 Allergen-Reduced
 Halal
 Kosher

PULSE POTENTIAL APPLICATIONS



Formed Meats Meatballs, Burgers, Meatloaf



Sausage Style Breakfast Sausages, Links, Hot Dogs



Ground Meats Chili, Bolognese, "Bacon" Bits, Tacos



Meat Pastes Paté, Luncheon Meats

AGT Poortman 83-85 Mansell St. London E1 8AN UK

1 (701) 751-1623 ingredientsEMEA@agtfoods.com www.agtpoortman.com



