



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™, 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.



AGT Foods USA • Minot, ND
Ingredient Production Facility



AGT Foods Canada • Regina, SK
Extrusion Centre of Excellence



PULSE FLOURS

Raw, Deflavoured or Pregelled

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

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

Variety	Moisture	Protein	Dietary Fibre	Colour		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

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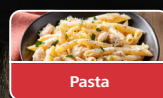


PULSE PROTEIN CONCENTRATES AND ISOLATES

Raw or Deffavoured

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



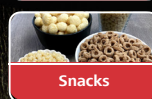
Dairy Alternatives



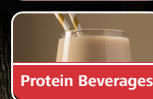
Meat and Meat Alternatives



Egg Replacement



Snacks



Protein Beverages



Bakery Products

Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
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



FIBRES

Raw or Deffavoured

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**
- **Shelf-Life Extension**

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 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 Deffavoured

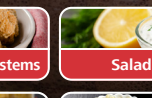
PulsePlus™ High Viscosity Flour V-6000™ is made from the enriched starch fraction of pulses. V-6000 is available in deffavoured and pregel form. AGT Foods' proprietary deffavouring technology produces quality ingredients that can be used at very high inclusion rates without affecting taste and texture.

- **Binding Properties**
- **Gel Formation**
- **Expansion in Extruded Snacks and Other Foods**
- **Viscosity Development**
- **Neutral Flavour**

Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
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

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