

PULSE FLOURS TO HELP DIFFERENTIATE YOUR PRODUCTS

# New HOMECRAFT® pulse flours



Use pulse flours in your products to meet consumer demand for foods that address dietary and health needs

Now you can add the many healthful benefits of pulse flours to a wide range of foods to address consumer need for gluten-free, non GMO and vegetarian products. Plentiful and sustainably sourced, HOMECRAFT pulse-based flours can boost the nutritional profile of your formulations and also help support popular label claims such as low allergenicity, high protein, high fiber and low fat.



improve  
texture



enhance  
nutrition



simplify  
labels



Ingredion.

## A new line of pulse flours from a trusted supplier, **Ingredion**

Many food manufacturers today are looking to replace wheat flour and add novel flours to their formulations to differentiate their products and branch out into new type of foods. They also want appealing label claims like non-GMO, gluten-free, sustainably sourced and vegetarian. If you're one of these manufacturers, then Ingredion can help.

We're working with AGT Foods, one of the world's largest suppliers of pulses, to bring you a new line of flours you can trust. As one of the food industry's leading ingredient solutions providers, Ingredion can work with you to increase market share through innovation and line extensions and provide ideas and additional concept-to-launch capabilities to get to market quickly and successfully.

The HOMECRAFT line of pulse-based flours includes pea, lentil, chickpea and faba bean varieties:

Yellow Pea Flour  
Yellow Lentil Flour  
Faba Bean Flour  
Chickpea Flour

### A healthier type of flour

Pulse-based flours contain high quality protein, about twice as much protein as cereal grains and are high in soluble and insoluble dietary fiber and resistant starch. The flours are also gluten free, a perfect way to boost the nutritional content of gluten-free foods.

### Functional benefits in many applications

The healthful benefits of HOMECRAFT pulse-based flours can be added to a wide range of carbohydrate-based foods, making them more functional:

- Bakery
- Snacks
- Breakfast cereals
- Batters & breadings
- Noodles/pasta
- Energy bars/supplements
- Grain free pet foods
- Meats, meals, dips, sauces

### Ingredion can do more

Pulses have their own flavor and texture profiles, so you want to incorporate these flours into your foods as seamlessly as possible. Ingredion brings you a lineup of capabilities not typically seen in pulse suppliers to help you accomplish this goal. We're ready to deploy our industry-leading sensory, CULINOLOGY®, application, formulation and processing teams to help you get to market as quickly as possible to answer demand.

### Get started today

The new family of HOMECRAFT pulse flours can help you transform your foods and meet consumer demand. And we also have a line of pulse proteins. To get more application and technical information, contact your Ingredion representative.

CULINOLOGY is a registered trademark of Research Chefs Association. Used with permission.

Ingredion Incorporated  
5 Westbrook Corporate Center  
Westchester, IL 60154

**1-866-961-6285 | [ingredion.us](http://ingredion.us)**

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and its affiliates make no warranty about the accuracy or completeness of the information contained above or the suitability of any of its products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and its affiliates assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The HOMECRAFT, Ingredion mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright ©2015.

### *Sustainable, reliable supply chain*

*Regionally sourced from northern US and western Canada, HOMECRAFT pulse-based flours can boost your product's success as ingredient origins become more and more important to consumers.*

*Sustainable in nature, pulses produce their own fertilizer by fixing nitrogen into the soil. They use significantly less non-renewable energy and water relative to other crops. Pulses use half of the non-renewable energy of widely planted crops, like wheat. The proteins are processed in Minot, North Dakota, the largest pulse ingredient factory in the U.S., and are distributed through Ingredion's comprehensive supply chain.*



**Developing ideas.  
Delivering solutions.™**