

PERFORM WITH **PLANT-BASED, PROTEIN RICH INGREDIENTS**

Satisfy demand for nutritious, delicious foods with pulse flours



Introducing new **HEMECRAFT® Pulse 3105 faba bean flour**

Create exciting new food products that are highly nutritious, fortified with protein and naturally gluten-free with our new pulse flour. The vegan trend has quadrupled in the 10 years between 2009 and 2019, reflecting consumers growing interest in plant-based eating. Learn how you can satisfy demand for plant-based products with our new pulse flour.

Derived from faba bean, this pulse flour is also supportive of other on-trend consumer positioning claims such as gluten-free and clean label, helping to boost the consumer appeal of your products. Deliver improved structures and textures for a range of applications too, enhancing the sensory experience of your products.

With an increasingly health-conscious population demanding more nutritious, high-protein foods, European pulse-based flour sales have risen dramatically over the last six years. Ingredion's new HEMECRAFT® Pulse 3105 faba bean flour can help you tap into this trend by creating protein-enriched, healthy foods.

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IDEAS TO SOLUTIONS

A new pulse flour, same technical and culinary expertise

Naturally gluten-free and high in protein, Ingredion's HOMECRAFT® Pulse 3105 faba bean flour can be used to produce a range of nutritious products including snacks, bread, cakes, cereals and pasta. This pulse-based ingredient replaces wheat flour while improving structures, colours and textures, enabling your gluten-free applications to be rich in sensory appeal.

With a protein content of 28%, this flour contains twice as much protein compared to cereal grains and has excellent batch to batch consistency.

Formulate nutritional and delicious food with flours

Now you can formulate with flour across a broader range of applications. Featuring a naturally mild flavour, this pulse flour enables your products carefully crafted flavours to be retained.

HOMECRAFT® Pulse 3105 faba bean flour works best in combination with Ingredion's NOVATION® range, enabling manufacturers to achieve both nutritional requirements and a clean and simple ingredient list in a range of applications.

Featuring excellent oil and water binding properties, this flour ingredient helps to deliver premium textures and high-quality eating experiences in a variety of applications, boosting consumer appeal.

Functional flours designed for on-trend applications

HOMECRAFT® Pulse 3105 faba bean flour can be used across a range of applications, including:

- Protein-enhanced healthy snacks
- Batters & breadings
- Gluten-free products
- Baked products
- Savoury sauces and prepared meals
- Extruded products such as pasta and ready-to-eat breakfast cereals

Innovate with **CLEAN & SIMPLE**

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DELIVER HIGH PERFORMANCE PRODUCTS WITH PULSES

- Plant-based product derived from faba bean
- Protein content of 28% on dry basis
- Naturally gluten-free
- Delivers excellent oil and water binding properties in various applications
- Naturally mild flavour profile



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This information is intended to support the efforts of our customers to develop and implement an appropriate labelling strategy for products containing Ingredion's products. In all respects, the ultimate decisions on how to identify claims on food packages and label ingredients on food packages remain with our customers. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of our products for your specific intended use. We urge you to carefully review the relevant regulations and to seek appropriate legal counsel as you determine the labelling requirements applicable to your products.

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