

From Producer to the World





AGT Foods is a leading manufacturer of plant-based ingredients for premium markets and food companies around the world. From our facilities in Minot, ND, USA and Regina, SK, Canada, 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.





PULSE

HIGH VISCOSITY FLOUR V-6000™

Raw or Deflavoured

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

- Binding Properties
 - illy Properties
- Gel Formation
- Expansion in Extruded Snacks and Other Foods
- High Heat Stability
- Viscosity Development
- Neutral Flavour

Variety	Moisture	Protein	Starch	Dietary Fibre	Fat	Colour
Pea Flour V-6000	≤10.0 [%]	≥12.0%	≥60.0%	≤6.0 ^{%*}	≤3.0%	Cream
Lentil Flour V-6000	≤10.0%	≥12.0%	≥60.0%	≤6.0 [%] *	≤3.0%	Cream
Faba Bean Flour V-6000	≤10.0%	≥14.0%	≥55.0%	≤9.0%*	≤3.0%	Off-White





APPLICATIONS





Salad Dressings



Extruded Snacks



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