



From Producer to the World™



AGT FOODS 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 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™, decaffeinated 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 Minot, ND, USA
Ingredient Production Facility



AGT Foods Regina, SK, Canada
Regina Extrusion Centre

PULSE PULSE FLOURS AND SEMOLINAS

Raw, Decaffeinated or Pregelleted

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

- Protein Enhancer
- Viscosity Development
- Binding Properties
- Extruded Snack Expansion
- Gel Formation
- High Heat Stability



| Variety | Moisture | Protein | Dietary Fibre | Colour | | Natural |
|-----------------|----------|---------|---------------|-----------|-------|---------|
| Pea Flour | ≤13.0% | ≥20.0% | ≤9.0%* | Green | Cream | Yes |
| Lentil Flour | ≤13.0% | ≥20.0% | ≤6.0%* | Lt. Red | Cream | Yes |
| Chickpea Flour | ≤13.0% | ≥19.0% | ≤9.0%* | Cream | | Yes |
| Faba Bean Flour | ≤13.0% | ≥29.0% | ≤9.0%* | Off-White | | Yes |

PULSE APPLICATIONS



Batter and Breading Systems



Bakery Products



Extruded Snacks



Soups and Sauces

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Plant Based from farm to fork
www.agtfoods.com





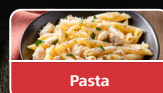
PULSE PROTEIN CONCENTRATES AND ISOLATES

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
- Unique Functionality: Emulsification, Binding, Browning, Egg Replacement
- Complementary to Cereal Protein
- Low Sodium
- Gluten-Free
- Clean Label

| Variety | Moisture | Protein | Starch | Dietary Fibre | Fat | Colour |
|----------------------|----------|---------|--------|---------------|-------|-----------|
| Pea Protein 55 | ≤10.0% | ≥55.0% | ≥2.0% | ≤15.0%* | ≤4.0% | Cream |
| Lentil Protein 55 | ≤10.0% | ≥55.0% | ≥2.0% | ≤14.0%* | ≤4.0% | Cream |
| Faba Bean Protein 60 | ≤10.0% | ≥60.0% | ≥2.0% | ≤15.0%* | ≤4.0% | Off-White |
| Pea Protein 80 | ≤10.0% | ≥80.0% | ≥2.0% | ≥3.0%* | ≥8.5% | Cream |
| Lentil Protein 80 | ≤10.0% | ≥80.0% | ≥2.0% | ≥2.0%* | ≥8.5% | Cream |
| Faba Bean Protein 90 | ≤10.0% | ≥89.0% | ≥2.0% | ≥2.0%* | ≥6.5% | Off-White |



Pasta



Salad Dressings and Sauces



Dairy Alternatives



Meat and Meat Alternatives



Egg Replacement



Snacks



Protein Beverages



Bakery Products



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

| Variety | Moisture | Protein | Starch | Dietary Fibre | Fat | Colour |
|----------------|----------|---------|--------|---------------|-------|-------------|
| Pea Fibre 50-1 | ≤12.0% | ≥10.0% | ≥5.0% | ≥50.0%* | ≤2.0% | Pearl White |
| Pea Fibre 55 | ≤12.0% | ≥10.0% | ≥5.0% | ≥55.0%* | ≤2.0% | Beige |
| Pea Fibre 80 | ≤12.0% | ≥10.0% | ≥2.0% | ≥75.0%* | ≤2.0% | Off-White |



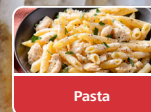
Meat and Meat Alternatives



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
- 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 |



Batter and Breading Systems



Salad Dressings



Dairy Alternatives



Meat and Meat Alternatives



Extruded Snacks



Bakery Products

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