



Steamed Chickpea Flour

for Plant Based Dairy Products



Scoular's steamed chickpea flour is a dynamic ingredient that can play several key roles in formulations for plant-based foods. It can be used to give body, thickness, and gelling power, as well as provide a relatively blank flavor slate on which to build the signature flavors required for creating a dairy-like experience. Our chickpea flour has a validated kill step so it can easily be incorporated into ready to eat products.



Plant-Based Ingredients



Neutral Flavor



Gluten-Free



Non-GMO



Organic Available



Chickpea Milk Recipe

Ingredient	Percent %
Water	93.37
Oil	4.59
Chickpea Flour	1.00
Pea Starch	1.00
Salt	0.04

1. Pre-blend dry ingredients.
2. Whisk dry ingredients into water.
3. Blend oil into water mixture.
4. Bring up to a simmer and heat for 5 minutes while stirring.
5. Sheer, bottle, and cool.

Chickpea Yogurt Recipe

Ingredient	Percent %
Chickpea Milk	91.88
Maple Syrup	4.04
Chickpea Flour	3.58
Vanilla Extract	0.25
Xanthan Gum	0.15
Vegan Yogurt Culture Slurry	0.10

1. Combine all ingredients except for the cultures in a saucepan.
2. Heat to 185°F, stirring as needed.
3. Sheer, and then let cool to 110°F.
4. Stir in cultures.
5. Incubate at 98°F until desired pH and flavor is achieved.
6. Refrigerate.



Ingredient	Percent %
Chickpea Milk	48.70
Light Corn Syrup	27.02
Refined Coconut Oil	12.17
Brown Sugar	4.78
Granulated Sugar	3.31
Chickpea Flour	2.49
Pea Starch	1.00
Vanilla Extract	.26
Xanthan Gum	.26
Salt	.04

Chickpea Ice Cream Recipe

1. Pre-blend dry ingredients.
2. Combine all ingredients in a saucepan and heat until dissolved. Remove from heat.
3. Cool base to 40°F.
4. Spin per ice cream machine manufacturer's instructions.
5. Freeze.

For samples or to discuss your development project, email FoodSales@Scoular.com

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