





Our line of chickpea flours provide versatile solutions in traditional, plant-based and gluten-free applications. With increased functionality which far out-performs raw chickpea flours, you will find a greater ease-of-use in your product formulations. Scoular is your source for chickpea flours that deliver on performance.

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Strong  
Functionality
-   
Neutral Taste  
& Light in Color
-   
Higher in  
Fiber & Protein\*
-   
Allergen-Free,  
Gluten-Free
-   
On-Trend
-   
Clean Label
-   
Plant-Based

	Steamed Chickpea Flour	Functional Chickpea Flour
Description	Our steamed chickpea flour is made using a proprietary steaming process that stabilizes the flour resulting in a neutral, clean flavor and extended shelf life. It is a dynamic ingredient that can play several key roles in gluten free formulations and plant-based foods.	Our functional chickpea flour uses a unique, patent-pending production process that delivers increased functionality and taste benefits. Great for use in egg replacement, dairy alternative, gluten-free and plant-based applications.
Product Image		
Benefits	It can be used as the primary flour as an alternative to wheat flour or to give body, thickness, and gelling power, in plant-based meat and dairy alternatives.	A cost effective and clean label solution compared to expensive isolated proteins, emulsifiers, gums, and foaming agents, due to its enhanced functional properties.
Key Functional Attributes	<ul style="list-style-type: none"> <li>• Thickening &amp; Body</li> <li>• Gelatinization</li> </ul>	<ul style="list-style-type: none"> <li>• Emulsifying</li> <li>• Gelatinization</li> <li>• Foaming</li> </ul>
Applications	<ul style="list-style-type: none"> <li>• Bakery</li> <li>• Extruded Snacks &amp; Cereals</li> <li>• Pasta</li> <li>• Dips &amp; Sauces</li> <li>• Breadings &amp; Coatings</li> </ul>	<ul style="list-style-type: none"> <li>• Bakery</li> <li>• Dairy Alternative</li> <li>• Batters</li> <li>• Dressings &amp; Sauces</li> <li>• Egg Replacement</li> <li>• Dips &amp; Mayo</li> </ul>
Usage Rate	20-90%	5-20%
Certifications	Available Non-GMO and organic. 	Available Non-GMO. 
Safety & Quality	Products are RTE with a verified kill step.	
Packaging	50 lb. bags	25 kg. bags

**Chickpea Protein** Our 80% chickpea protein is a plant-based high protein ingredient supporting clean-label, Non-GMO and gluten-free innovations through functionality and nutrition. Suitable for a wide range of applications with its neutral taste, it is a great compliment to our chickpea flours.

**For sales inquiries or to request a sample, contact the Scoular Food & Nutrition Team.**

(612) 851-3737 | [FoodSales@Scoular.com](mailto:FoodSales@Scoular.com) | [scoular.com/food](http://scoular.com/food)  
250 Marquette Ave, Suite 1050 Minneapolis, MN 55401