



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



Strong
Functionality



Neutral Taste
& Light in Color



Allergen-Free,
Gluten-Free



On-Trend



Clean Label



Plant-Based

	Functional Chickpea Flour	Chickpea Protein
Description	Our functional chickpea flour uses a unique production process that delivers increased functionality and taste benefits. Great for use in egg replacement, dairy alternative, gluten-free and plant-based applications.	Our 80% chickpea protein is a high protein ingredient supporting clean-label and plant-based innovations through functionality and nutrition. It is a great compliment to our functional chickpea flour.
Benefits	A non-GMO, cost effective and clean label solution compared to expensive isolated proteins, emulsifiers, gums, and foaming agents, due to its enhanced functional properties.	Non-GMO, high protein, light color and a clean flavor profile makes this suitable for wide range of applications.
Applications	<ul style="list-style-type: none"> Bakery Batters & Coatings Egg Replacement Dairy Alternative Dressings & Sauces Dips & Mayo Extruded Snacks Cereal 	<ul style="list-style-type: none"> Bars Beverage Batters & Coatings Dairy Alternative Meat Alternative Extruded Snacks Cereal Pasta
Safety & Quality	Products are RTE with a verified kill step.	
Can Support Claims	<ul style="list-style-type: none"> Gluten Free Vegan Egg Free High Fiber 	<ul style="list-style-type: none"> High Protein Keto Low Carb
Functional Properties	<p>Scoular's functional chickpea flour and chickpea protein offer strong functional performance. Below rating includes a scale of functional strength from 1-5, with 5 being the strongest.</p>	
Emulsifying		
Foaming		
Gelling		
Water Holding		

For sales inquiries or to request a sample, contact the Scoular Food Innovation team.

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