

# Functional Chickpea Flour



Strong  
Functionality



Neutral Taste  
& Light in Color



Allergen-Free,  
Gluten-Free



On-Trend

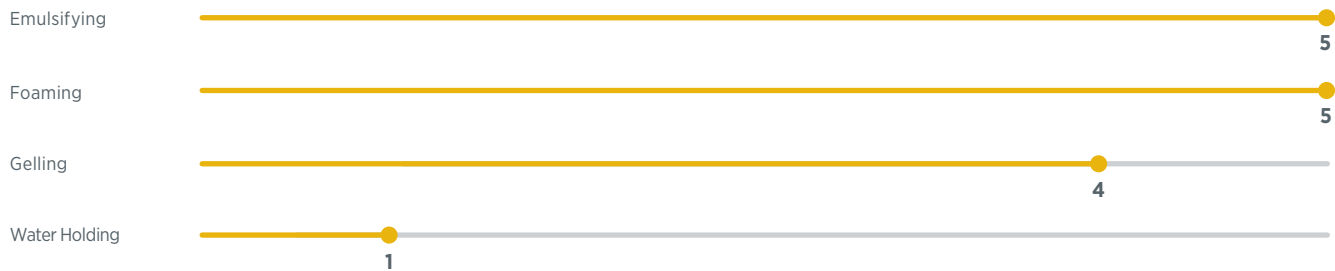


Clean Label



Plant-Based

Description	Our functional chickpea flour uses a unique production process which makes it function like an isolate at the cost and flavor of a flour. It delivers increased functionality and taste benefits. Great for use in egg replacement, dairy alternative, gluten-free and plant-based applications.
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.
Protein Level	20% protein content
Applications	<ul style="list-style-type: none"> <li>Bakery</li> <li>Batters &amp; Coatings</li> <li>Egg Replacement</li> <li>Dressings &amp; Sauces</li> <li>Extruded Snacks</li> <li>Cereal</li> </ul>
Safety & Quality	Products are RTE with a verified kill step.
Can Support Claims	<ul style="list-style-type: none"> <li>Gluten Free</li> <li>Vegan</li> <li>Egg Free</li> <li>High Fiber</li> </ul>
Functional Properties	<p>This flour offers strong functional performance. Below rating includes a scale of functional strength from 1-5, with 5 being the strongest.</p>



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

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