HOMECRAFT® pulse flours

Factsheet

Satisfy demand for nutritious, delicious foods with pulse flours

Create exciting new food products that are highly nutritious, fortified with protein and certified gluten-free with our new, innovative range of pulse flours. HOMECRAFT® pulse flours can boost the nutritional profile of your formulations and help you achieve claims such as 'source of protein'.





A new range of pulse flours, same technical and culinary expertise

HOMECRAFT® pulse flours

Pulse-based flours are increasing in popularity across Europe with significant sales growth over the last six years. This is largely down to an increasingly health-conscious population demanding more nutritious foods that are high in protein. Ingredion's new range of **HOMECRAFT**[®] pulse flours can help you tap into this trend and create protein-enriched, healthy foods.

HOMECRAFT[®] pulse flours are naturally gluten-free, high in protein and can be used to produce nutritious snacks, bread, cakes, cereals and pasta. Made from chickpea, faba bean, yellow lentil and yellow split pea, these flours contain twice as much protein as cereal grains. Available in fine and course particle sizes, they have excellent batch to batch consistency.

Our range of ten pulse flours is split into three groups:

HOMECRAFT[®] pulse 101 range

which contains four gluten-free fine-particle flours, made from faba bean, chickpea, yellow lentil and yellow split pea. These flours contain the highest protein content of the range. The fine particle size and high protein content makes them suitable for protein enrichment in a wide range of bakery, snacks, batter and pasta products.

HOMECRAFT[®] pulse 135 range

which contains three gluten-free coarse-particle flours, made from chickpea, yellow lentil and yellow pea. These flours have a high protein content and their bigger particle size makes them the perfect solution for high quality extruded snacks and cereals.

• HOMECRAFT[®] pulse 103 range

which contains three very fine-particle gluten-free flours, made from faba bean, yellow lentil and yellow pea. These flours have the highest starch content of the range, which makes them the best choice for texture improvement in bakery, snacks, batter and pasta products.

Our in-house chefs and food technologists would be delighted to help you explore the benefits of pulse flours and create consumer-winning recipes. For more information on how our **HOMECRAFT**[®] pulse flour range can help you satisfy the growing demand for healthy and nutritious foods, contact Ingredion today.

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