



From Producer to the World™



ABOUT AGT FOODS

AGT Foods is a leading manufacturer of plant-based ingredients for premium markets and food companies around the world. From our facilities in North Dakota and Saskatchewan, we produce **nutritious, non-GMO, gluten-free and non-allergenic ingredient products**, including pulse flours, proteins, fibres, V-6000™, deflavoured flours and crumb, as well as extruded products such as texturized pulse protein (TPP) and gluten-free pasta. We provide **quality solutions** for the global food marketplace.



AGT Foods USA • Minot, ND
Ingredient Production Facility



AGT Foods Canada • Regina, SK
Extrusion Centre



PULSE FLOURS

Raw, Deflavoured or Pregelled

PulsePlus™ Pulse Flours are made from dehulled and milled whole pulses. Naturally high in protein, complex carbohydrates and dietary fibre, pulse flours and semolinas act as an excellent gluten-free base in foods.

- Protein Enhancer
- Viscosity Development
- Binding Properties
- Extruded Snack Expansion

| Variety | Moisture | Protein | Dietary Fibre | Colour | | Natural |
|-----------------|----------|---------|---------------|-----------|-------|---------|
| Pea Flour | ≤13.0% | ≥20.0% | ≤9.0%* | Green | Cream | Yes |
| Lentil Flour | ≤13.0% | ≥20.0% | ≤6.0%* | Lt. Red | Cream | Yes |
| Chickpea Flour | ≤13.0% | ≥19.0% | ≤9.0%* | Cream | | Yes |
| Faba Bean Flour | ≤13.0% | ≥29.0% | ≤9.0%* | Off-White | | Yes |



APPLICATIONS



Batter and Breading
Systems



Bakery Products



Extruded Snacks



Soups and Sauces

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1611 E. Century Ave. Ste. 102
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Food Ingredient R&D Centre
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Plant Based from farm to fork
www.agtfoods.com



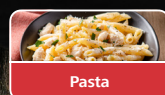


PULSE PROTEIN CONCENTRATES AND ISOLATES

Raw or Deffavoured

PulsePlus™ Pulse Proteins are made from the concentrated protein fraction of pulses. Available in formulations from 55-60% protein (concentrates) and 80-90% protein (isolates), pulse proteins can enhance or replace animal or other plant-based proteins in foods.

- **Sustainably Dry Fractionated Concentrates**
- **Unique Functionality:** Emulsification, Binding, Browning, Egg Replacement
- **Complementary to Cereal Protein**
- **Low Sodium**
- **Gluten-Free**
- **Clean Label**



Pasta



Salad Dressings and Sauces



Dairy Alternatives



Meat and Meat Alternatives



Egg Replacement



Snacks



Protein Beverages



Bakery Products

| Variety | Moisture | Protein | Starch | Dietary Fibre | Fat | Colour |
|----------------------|----------|---------|--------|---------------|-------|-------------|
| Pea Protein 55 | ≤10.0% | ≥55.0% | ≥5.0% | ≥14.0%* | ≤4.0% | Pale Yellow |
| Lentil Protein 55 | ≤10.0% | ≥55.0% | ≥5.0% | ≥14.0%* | ≤4.0% | Pale Yellow |
| Faba Bean Protein 60 | ≤10.0% | ≥60.0% | ≥5.0% | ≥14.0%* | ≤4.0% | Pale Cream |
| Pea Protein 80 | ≤10.0% | ≥80.0% | ≤5.0% | ≥2.0%* | ≤8.5% | Lt. Yellow |
| Lentil Protein 80 | ≤10.0% | ≥80.0% | ≤5.0% | ≥2.0%* | ≤8.5% | Lt. Yellow |
| Faba Bean Protein 90 | ≤10.0% | ≥89.0% | ≤2.0% | ≥1.0%* | ≤8.5% | Off-White |
| Chickpea Protein 80 | ≤10.0% | ≥80.0% | ≤5.0% | ≥5.0%* | ≤8.5% | Lt. Yellow |



FIBRES

Raw or Deffavoured

PulsePlus™ Fibres are made from the concentrated fibre fraction of pulses. Pulse fibres are used to increase dietary fibre content, control expansion and improve yields in extruded and formulated foods.

- **Cost Reduction**
- **Water and Oil Binding**
- **Fibre Enrichment**
- **Expansion Control in Extrusion**
- **Increase Cook Yield**
- **Shelf-Life Extension**

| Variety | Moisture | Protein | Starch | Dietary Fibre | Fat | Colour |
|----------------|----------|---------|--------|---------------|-------|-------------|
| Pea Fibre 50-I | ≤12.0% | ≥10.0% | ≥5.0% | ≥50.0%* | ≤2.0% | Pearl White |
| Pea Fibre 55 | ≤12.0% | ≥10.0% | ≥5.0% | ≥55.0%* | ≤2.0% | Beige |
| Pea Fibre 80 | ≤12.0% | ≥10.0% | ≥2.0% | ≥75.0%* | ≤2.0% | Off-White |



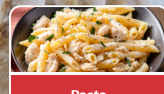
Meat and Meat Alternatives



Bakery Products



Extruded Snacks and Cereals



Pasta



HIGH VISCOSITY PULSE FLOUR V-6000™

Raw or Deffavoured

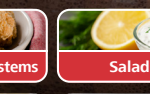
PulsePlus™ High Viscosity Flour V-6000™ is made from the enriched starch fraction of pulses. V-6000 is available in deffavoured and pregel form. AGT Foods' proprietary deffavouring technology produces quality ingredients that can be used at very high inclusion rates without affecting taste and texture.

- **Binding Properties**
- **Gel Formation**
- **Expansion in Extruded Snacks and Other Foods**
- **Viscosity Development**
- **Neutral Flavour**

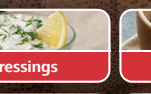
| Variety | Moisture | Protein | Starch | Dietary Fibre | Fat | Colour |
|------------------------|----------|---------|--------|---------------|-------|-----------|
| Pea Flour V-6000 | ≤10.0% | ≥12.0% | ≥60.0% | ≤6.0%* | ≤3.0% | Cream |
| Lentil Flour V-6000 | ≤10.0% | ≥12.0% | ≥60.0% | ≤6.0%* | ≤3.0% | Cream |
| Faba Bean Flour V-6000 | ≤10.0% | ≥14.0% | ≥55.0% | ≤9.0%* | ≤3.0% | Off-White |



Batter and Breading Systems



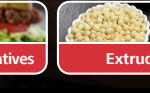
Salad Dressings



Dairy Alternatives



Meat and Meat Alternatives



Extruded Snacks



Bakery Products

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