

**BOOST PROTEIN AND FIBRE. GLUTEN-FREE AND VEGAN, TOO.**

# Harness the nutritional power of pulses



With an increasingly health-conscious population demanding more nutritious and high-protein foods with every bite, pulses deliver increased protein and fibre, plus other health benefits.

Globally, meals and convenience meals, snacks, sauces and seasonings are experiencing an abundance of new launches of pulse- or legume-based food and drink products.<sup>1</sup> Now you can tap into this trend using our new, innovative range of pulse flours.

**HEMOCRAFT® Pulse flours** can boost the nutritional profile of your formulations and help you to meet increasing consumer demand for clean label, gluten-free, protein-enriched and vegan foods. [Work with us to explore the opportunities.](#)

**CLEAN & SIMPLE™** 

Ingredient  
**idea labs.**   
IDEAS TO SOLUTIONS



Gluten-free bakery



Clean label coatings

# HEMOCRAFT® Pulse 3101 and 4101 Flours

Dry milled, gluten-free, fine flours made from faba bean and chickpea.

<b>Bakery</b>	Use as a protein enriched base flour to provide structure, moistness and browning to baked goods, ideal for gluten-free applications.
<b>Sauces and wet systems</b>	Mimics wheat flour's texture and opacity, replacing maltodextrin and providing an umami taste. Ideal for gluten-free applications.
<b>Batters and coatings</b>	Use as a backbone flour to provide structure, a light and crispy texture, better browning, and to maintain crispiness in oven-baked and fried coatings. Ideal for gluten-free coatings.
<b>Pasta</b>	Gluten-free flour which helps retain the structure and flavour of your recipe.

KEY FEATURES	KEY BENEFITS
<ul style="list-style-type: none"> <li>✓ Fine particle size</li> <li>✓ High protein content (22-32%)</li> <li>✓ Dietary fibre (7-10%)</li> <li>✓ Gluten-free</li> <li>✓ Good expansion properties<sup>2</sup></li> <li>✓ Typical pulse flavour</li> <li>✓ Excellent batch to batch consistency</li> </ul>	<ul style="list-style-type: none"> <li>• Suits a wide range of applications, especially gluten-free options.</li> <li>• Helps improve nutritional profile of foods by boosting protein and fibre levels.</li> <li>• Gives appealing colour and texture to gluten-free foods.</li> <li>• Delivers a clean taste profile (HEMOCRAFT® PULSE 3101, faba bean).</li> <li>• Provides an umami flavour profile (HEMOCRAFT® PULSE 4101, chickpea).</li> </ul>

# HEMOCRAFT® Pulse 3103 Flour

Very fine particle, gluten-free flours made from faba bean. Flour has the highest starch content of the range. The best choice for texture improvement.

<b>Bakery</b>	Use as a base flour to provide structure and moistness to baked goods. Improves the bite, smoothness and elasticity in applications such as tortilla and pizza.
<b>Sauces and wet systems</b>	Mimics wheat flour, gives opacity and home-style textures, replace maltodextrin, ideal for gluten-free applications.
<b>Batters and coatings</b>	Use as a backbone flour for structure, excellent in providing a light and crispy texture, better browning and maintaining crispiness in oven-baked and fried coatings.
<b>Extruded snacks and cereals</b>	Provides high expansion and creates a soft, crispy texture.

KEY FEATURES	KEY BENEFITS
<ul style="list-style-type: none"> <li>✓ Very fine particle size</li> <li>✓ High starch content of 55%</li> <li>✓ Excellent expansion properties</li> <li>✓ Milder taste and less intense colour</li> <li>✓ Gluten-free</li> <li>✓ Excellent batch to batch consistency</li> </ul>	<ul style="list-style-type: none"> <li>• Gives unique texture, colour and appearance to a wide range of applications.</li> <li>• Extruded snacks - can create products with more puff.</li> <li>• Provides differentiation to help your product stand out.</li> </ul>

