

LEGUME FLOURS

natural thickeners

Description:



Made **without additives or carriers**, they are fully **natural substitutes** for flours containing gluten. They are currently very popular with consumers because they do not require cooking, they easily bind water and can, therefore, be widely used in the food industry.

Main advantages:



- 100% natural substitutes for gluten-containing flours
- thickeners made without additives and carriers
- perfect for instant products and cooking
- velvety texture effect
- high vegetable-protein content

Use:

Ideal for:



- additives for meat / sausages
- instant soups / sauces
- ready meals
- bakery products
- pâtés / hummus
- sauces / dressings
- delicatessen goods
- pet food
- snacks

Products offer:



Chickpea flour	Rice flour
Green pea flour	White bean flour
Red lentils flour	Yellow pea flour



■ Available fractions:



POWDER



DO YOU WANT TO KNOW THE DETAILS?

Get in touch with our team!



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Technology: production of instant flours

Expiry date: 12-24 months; water content: max. 10-10,5%