

PRODUCTION OF INSTANT LEGUME FLOURS

roasted / ground / in the form of flour

■ Description:

Fully natural substitutes for gluten flours as well as excellent **natural thickeners**. They can be used in instant and cooking products. Moreover, legume flour is a **very rich source of protein**.

■ Main advantages of the technology:

- wide use of raw materials
- no additives or carriers
- thick, homogeneous texture after preparation
- velvety texture effect



■ Production process:



Product categories:

- legume flours

DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!