

PROTEINS TO HELP DIFFERENTIATE YOUR PRODUCTS

New VITESSENCE™ pulse proteins



Increase the protein content of your products to meet consumer demand for healthier foods

Now you can add the nutritional benefits of protein to a wide range of foods and beverages to address consumer need for protein-rich, clean-label products. Plentiful and sustainably sourced, VITESSENCE pulse-based proteins can boost the nutritional profile of your formulations and also help support popular label claims such as non-GMO, gluten-free and low allergenicity.



improve
texture



enhance
nutrition



simplify
labels



Ingredion.

A new line of proteins from a trusted supplier, **Ingredion**

Many food manufacturers today are looking to fortify their products with protein but at a reasonable cost and without allergen triggers of egg or dairy. They also want to differentiate their products with label claims like non-GMO, gluten-free, sustainably sourced and vegetarian. If you're one of these manufacturers, then Ingredion can help.

We're working with AGT Foods, one of the world's largest suppliers of pulses, to bring you a new line of proteins you can trust. As one of the food industry's leading ingredient solutions providers, Ingredion can work with you to increase market share through innovation and line extensions and provide ideas and additional concept-to-launch capabilities to get to market quickly and successfully.

The VITESSENCE line of pulse-based proteins includes pea, lentil and faba bean varieties:

- Pea Protein 55 (55% Protein)
- Lentil Protein 55 (55% Protein)
- Faba Bean Protein 60 (60% Protein)

Pulse-based proteins are low in fat and can contribute to a smooth texture for a satisfactory eating or drinking experience. They're also gluten free, a perfect way to boost the nutritional content of gluten-free foods.

Ingredion can do more

Pulses have their own flavor and texture profiles, so you want to incorporate these proteins into your foods as seamlessly as possible. Ingredion brings you a lineup of capabilities not typically seen in pulse suppliers to help you accomplish this goal. We're ready to deploy our industry-leading sensory, CULINOLOGY®, application, formulation and processing teams to help you get to market as quickly as possible to answer demand.

Functional benefits plus cost savings

The new line of pulse proteins offer both functionality and cost savings in a variety of applications. They deliver excellent blending, water absorption and emulsification properties. They add protein fortification to a variety of applications:

- Bakery
- Snacks
- Noodles/pasta
- Dairy
- Energy bars/supplements
- Breakfast cereals
- Pet foods
- Beverages

VITESSENCE pulse proteins can replace costly soy, egg and dairy. In baked goods and pasta, the pulse-based proteins offer whole egg and egg white replacement.

Get started today

The new family of VITESSENCE pulse proteins can help you transform your foods and beverages and meet consumer demand. And we also have an expansive line of pulse flours. To get information, contact your Ingredion representative.

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Sustainable, reliable supply chain

Regionally sourced from northern US and western Canada, VITESSENCE pulse-based proteins can boost your product's success as ingredient origins become more and more important to consumers.

Sustainable in nature, pulses produce their own fertilizer by fixing nitrogen into the soil. They use significantly less non-renewable energy and water relative to other crops. The proteins are processed in Minot, North Dakota, the largest pulse ingredient manufacturing facility in the U.S., and are distributed through Ingredion's comprehensive supply chain.



**Developing ideas.
Delivering solutions.™**