

HEALTH AND WELLNESS



CONSUMER FRIENDLY WITH HIGH FUNCTIONALITY

This innovative solution can help you leverage the popularity of chickpea products and deliver the taste and texture that consumers crave.

TATE & LYLE

MEET YOUR FORMULATION CHALLENGES AND YOUR CONSUMERS' EXPECTATIONS

Chickpea flour products are more popular than ever as consumers seek out foods and beverages that are great tasting and that are **gluten-free, wheat free and non-GMO**.

Artesa® Chickpea Flour from Tate & Lyle is innovative, highly functional and ready to help you give consumers what they're asking for, by creating and offering products that meet key food and beverage claims:

- Gluten-free
- Kosher
- Allergen Statements: Contains no soy or wheat
- Verified by The Non-GMO Project
- Plant-based / Vegan / Vegetarian
- Clean label (labels simply as chickpea or chickpea flour)
- Meets ISO standard for "Natural"

In the fast growing clean label and plant-based markets, formulators face new challenges involving taste, nutrition and texture. Artesa® Chickpea Flour helps you meet those challenges by delivering several key functional benefits:

- Clean taste
- Light color
- Adds protein and fiber
- Small particle size
- Highly functional gelling properties

Those benefits make Artesa® Chickpea Flour versatile, ideal for serving different functions across a wide variety of applications:

Common Applications

- Snacks (crackers, chips, tortillas, pita chips, pretzels)
- Bakery products (pizza crust, bread, baking mixes, cookies, pancakes)
- Batters and breading
- Plant-based meat analogues
- Extruded products (pasta, puffs, cereals)



FUNCTIONS



Bulking

Examples: Bread, pretzels, baked crackers, fried crackers, tortilla chips
(Stiff dough systems)



Binding or Coating (uncooked flour)

Examples: Pancakes, muffins, cookies, batter for breading
(Drop or pour batter systems)



Film Forming and/or Gelling (flour after cooking)

Examples: Extruded snacks, pasta, etc.; Meat and egg alternatives, non-dairy cheese

Artesa® Chickpea Flour also delivers nutritional benefits that set it apart from other chickpea flours.

- With less than 1% fat, delivers a cleaner taste and texture than other chickpea flours
- Adds protein and fiber
- Enhances the nutrition in gluten-free products, including tortillas, pretzels, bakery products and more
- Adds protein and fiber to foods like snacks and crackers

Finally, Artesa® Chickpea Flour is a more sustainable choice, delivering substantial environmental benefits:

- Requires little to no fertilizer
- Lowers greenhouse gases
- Utilizes less pesticide
- Great rotational crop



READY TO INNOVATE WITH A HEALTHY, HIGHLY FUNCTIONAL SOLUTION?

Speak to one of our experts today about
formulating with Artesa® Chickpea Flour.

Or request a sample at
tl.tateandlyle.com/chickpea-launch.



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TATE & LYLE

Tate & Lyle PLC is a leading global provider of food and beverage ingredients and solutions. Supported by our 160-year history of ingredient innovation, we partner with customers to provide consumers with healthier and tastier choices when they eat and drink. We are proud that millions of people around the world consume products containing our ingredients every day.