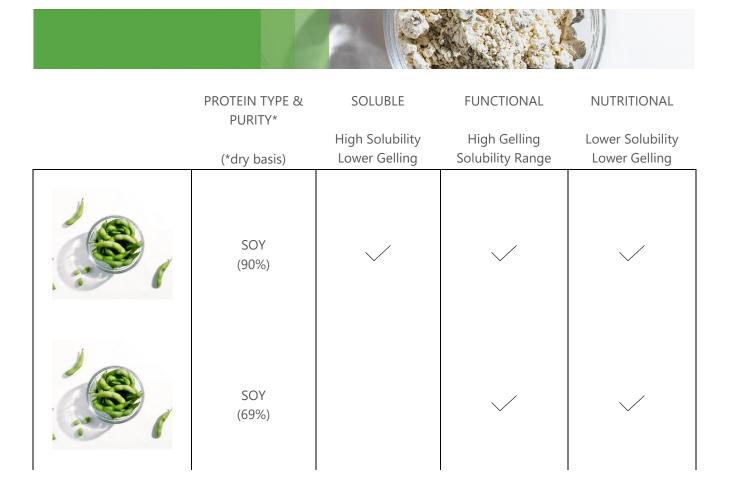


Ingredients We Offer

Our portfolio of non-GMO protein concentrates and isolates provide a range of functional and physical properties that food and beverage manufacturers seek to deliver pleasing sensory experiences and nutrition benefits.

Powdered Protein Concentrates & Isolates

Our protein isolates are neutral in taste, lighter in color, and are available in a range of solubilities, viscosities, and emulsion strengths.



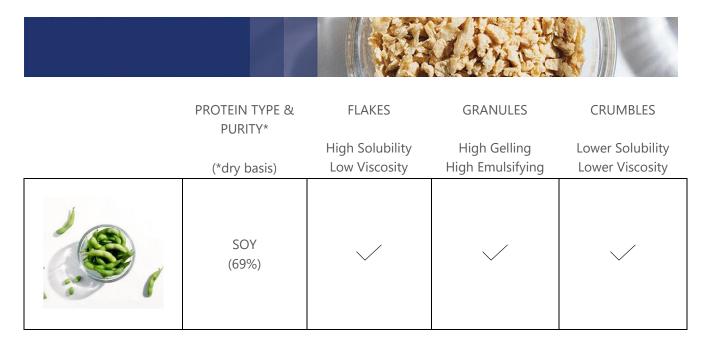


| FABA (85%) | | |
|-----------------|--|--|
| PEA (80%) | | |
| Lentil (85%) | | |
| Mung (85%) | | |



Textured Protein Concentrates

Our textured protein concentrates are available in a variety of shapes, as uncolored or caramel colored, and in a range of sizes.



Please **contact us** about structured protein, textured flour, and defatted flour options.