

ULTRA-PULSE

delivering healthy alternatives

Product Description:

UltraPulse Flour is a natural ingredient, made in Australia from locally grown chickpeas that are free of any genetic modification. High in protein and other nutritional components, it is an environmentally friendly, healthy, and cost-effective alternative to other commercially available flours.

Product Value Benefits:

UltraPulse Flour provides food manufacturers the opportunity to incorporate a cost-effective source of high protein flour into innovative and healthy food products.

Product Use & Application:

UltraPulse Flour can be incorporated into processed foods to enhance nutritional properties and/or serve as a functional ingredient. Product flavour and aroma are not affected by the use or incorporation of UltraPulse Flour.

Pack Size:

Product is available in the following pack sizes:

- 1 tonne bulk bags
- 20kg multi-walled, paper bags

Storage Conditions & Shelf Life:

12 months from date of manufacture (store in cool & dry conditions).

Chickpea Flour

Nutrition Analysis per 100g quantity

Flour	per 100g
Analytical data	Result
Energy	1500kJ
Protein	22g
Dietary Fibre	>10g
Fat - total	5.4g
- Saturated	<1g
- Monounsaturated	1.1g
- Polyunsaturated	3.3g
- Trans	<0.01g
Carbohydrate	48.6g
- Sugars	2.5g
Ash	2-3g
Moisture	8.0g
Sodium	8mg
Gluten	<3ppm
Particle Size <200 micron	>75%

Health Benefits:

UltraPulse flour offer a range of key health benefits, including:

- **Gluten free**
- **Allergen free**
- **High protein**
- **Low fat**

