

Pulses flours

RAW, HEAT TREATED AND
ROASTED FLOURS FROM
SELECTED PULSES.



MartinoRossi

NATURAL & FUNCTIONAL INGREDIENTS

HTP Pulses

Heat treated pulses flours. Heat-treatment allows pulses flours to perform better during the finished product production process. They are characterized by a high-water absorption, a great gelling capacity and a great elasticity. Furthermore, they allow for a reduced cooking time, compared to traditional flours. This also means an important cost saving for producers. Finally, the heat-treatment determines a significant reduction of the legume off flavours and increases the product shelf-life. They are ideal both for traditional and gluten free bakery products, pasta, snacks, plant-based products and meat alternatives.

NATIVA Pulses

Raw pulses flours. Flours obtained from carefully selected pulses. Ideal for preparations where you want to enhance the pulses taste and colour, while maintaining all their nutritional benefits. They are ideal for preparations like pasta, creams, snacks, or dry baked goods. They are available in different granulations, according to the client needs.

HTS Pulses **NEW**

Roasted pulses flours. Roasting process allows for a significant improvement of the raw material taste. This gives a “toasted” flavour to the flours and to the derived finished products, opening the opportunity of using pulses flours in non-traditional preparations, like sweet spreadable creams, sweet baked goods, cookies, pastry products, or vegetable creams and drinks. In general, roasted flours are ideal for preparations where you need to maintain a good protein level, but removing the grassy flavour of pulses in finished products.

Available varieties:



Chickpea



Red lentil



Green pea



Yellow pea



Gluten free



GMO free



Allergen free



Available formats:

800/1000 kg Big Bags

20 Kg Bags

BULK



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