



Chickpea Flour

Product Description

UltraPulse Chickpea 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. UltraPulse Chickpea Flour's delivers a creamier flavour in comparison to UltraPulse Faba Bean Flour.

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 and Shelf Life

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

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
Particle Size <200 micron	>75%

Health Benefits

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



High protein



Low fat



Gluten free



Allergen free