



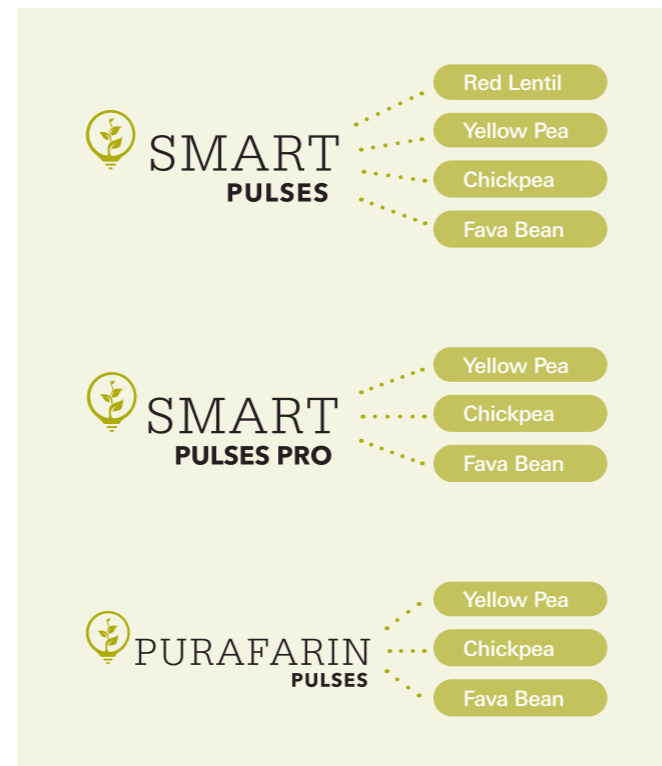
# FOR THE NUTRITION OF THE FUTURE

**Pulses are right on trend**, what with more and more consumers attaching importance to a climate-friendly and balanced diet.

Our innovative SMART pulse flour range of yellow pea, chickpea, red lentil, and fava bean has been developed specifically to provide functional and purely plant-based high- and low-protein flours. From plant-based meat alternatives to baked goods and pet food - there is a multitude of possible applications for new, creative products.

Protein enrichment, texture improvement and binding properties are only some of the many functionalities.

And as an added benefit: our raw materials are produced on separate lines using the resource-saving air separation process. Due to particularly careful peeling of the raw materials, SMART products are exceptionally pure and light in colour – and naturally gluten free.



## SUSTAINABLE CULTIVATION

The regional cultivation of indigenous protein crops such as legumes - another name for pulses - makes a positive contribution to resource- and environmentally-friendly agriculture. Legumes have a much lower CO<sub>2</sub>e footprint than meat, making their cultivation and consumption contribute to climate protection, biodiversity, and improved soil quality.

Not only do pulses provide valuable proteins, they also score high in dietary fibre, which in turn does not only support a balanced blood sugar level and digestion, but is in fact excellent food for a diverse intestinal microbiome.

With our legume flours portfolio, we support the food and pet food industry in developing a wide range of plant-based products.

For vegetarians, vegans, and flexitarians - and for a sustainable diet.

”Pulses are protein plants that make an important contribution to a balanced diet with the valuable ingredients they contain.”

## Environmentally and climate friendly

Source: Institut für Energie und Umweltforschung (IFEU)

4,6

kg CO<sub>2</sub> eq. / kg food



1,3

kg CO<sub>2</sub> eq. / kg food



## Did you know

that pulses are indeed all-rounders? In addition to their positive effects on nature, they are also valuable protein suppliers for human nutrition.

By way of illustration, the „Planetary Health Diet“, a food plan that protects the health of humans and the planet alike, recommends a per capita consumption of 75 grams of pulses per day, or 27 kilograms per year.



DEVELOP  
PRODUCTS FOR  
THE FUTURE  
WITH OUR NEW  
**PULSE  
FLOURS.**

# THREE FLOURS FROM FOUR LEGUMES FOR COUNTLESS POSSIBILITIES



## SMART PULSES

- SMART PULSES Red Lentil
- SMART PULSES Yellow Pea
- SMART PULSES Chickpea
- SMART PULSES Fava Bean

### NATIVE LEGUME FLOUR

**PROTEIN CONTENT 20-30 %**

SMART Pulses are native flours that are characterised by a naturally high protein content. They contain a high amount of dietary fibre, which gives them a high nutritional value.

And how can the products be used? Here is a selection of possible applications:

### FUNCTIONALITIES

- Optimisation of the nutritional profile
- Structure-forming properties
- Replacement of ingredients subject to declaration, such as soya
- Gluten-free flour substitute, rich in dietary fibre and minerals

**USP**  
Modern and on trend: clean label, gluten-free, vegan, GMO-free and declaration-friendly.

**USP**  
Regionally grown: the raw materials are predominantly from European cultivation.

**USP**  
Nutritionally, the products score with a low glycaemic index. They are rich in fibre and minerals, B vitamins and trace elements.

#### Pasta

SMART PULSES Chickpea as gluten substitute, fibre and protein enrichment



#### Snacks

SMART PULSES Red Lentil for flavour modulation and crunch



#### Baked goods

SMART PULSES Fava Bean to lighten the crumb





# SMART PULSES PRO

SMART PULSES PRO Yellow Pea  
 SMART PULSES PRO Chickpea  
 SMART PULSES PRO Fava Bean

## FUNCTIONALITIES

- High protein enrichment in food, (aqua)feed and pet food
- Structure-forming component in textured proteins
- Complete amino acid spectrum in combination with gluten
- Replacement of ingredients subject to declaration, such as soya
- For the production of texturates, suitable for wet or dry extrusion

### USP

Air separation is a purely physical separation process that separates carbohydrate and protein-rich fractions. It is particularly environmentally friendly and resource-saving, as no water, no chemicals and only very little energy are required.

### USP

Modern and on trend: clean label, gluten-free, vegan, GMO-free and declaration-friendly.

### USP

Regionally grown: the raw materials are predominantly from European cultivation.

## NATURAL HIGH PROTEIN FLOUR

PROTEIN CONTENT 40-65 %

SMART Pulses Pro are air-separated high-protein flours. The concentrate possesses a naturally high protein content. This makes it perfect for protein enrichment.

And how can the products be used? Here is a selection of possible applications:

### Meat alternatives

SMART PULSES PRO Fava Bean or Yellow Pea as high protein enrichment



### Pet food

SMART PULSES PRO Chickpea as gluten substitute and hypoallergenic alternative



### Baked goods

SMART PULSES PRO Chickpeas or Fava Bean as protein enrichment




# PURAFARIN PULSES

PURAFARIN PULSES Yellow Pea  
 PURAFARIN PULSES Chickpea  
 PURAFARIN PULSES Fava Bean

## FUNCTIONAL LOW PROTEIN FLOUR

PROTEIN CONTENT 10-15 %

Purafarins are produced by fine milling of intensively cleaned and peeled legumes using the air separation process. The balanced ratio of protein and starch makes the products suitable for protein enrichment while simultaneously optimising texture and binding.

And how can the products be used? Here is a selection of possible applications:

### Baked goods

PURAFARIN Pulses Yellow Pea as fibre enrichment



### Sweet dishes

PURAFARIN Pulses Fava Bean for gelation



### Convenience products

PURAFARIN Pulses Chickpea as vegan egg substitute



### Fine pastries

PURAFARIN Pulses Chickpeas as optimisation of the nutritional profile



## FUNCTIONALITIES

- Texture improvement
- Fibre enrichment
- Gelation and emulsification
- Replacement of gluten-containing grains
- Vegan egg substitute

### USP

Nutritionally, the products score with a low glycaemic index. They are rich in fibre and minerals, B vitamins and trace elements.

### USP

Modern and on trend: clean label, gluten-free, vegan, GMO-free and declaration-friendly.

### USP

Regionally grown: the raw materials are predominantly from European cultivation.



## IS YOUR PRODUCT FIT FOR THE FUTURE?

Together with you, we develop  
customised concepts and deliver  
high-quality product solutions.

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