

Extruded Gluten free Puffs

Value prop: Enhanced quality of wheat free snacks with a crunchy texture

Pulse Flours provide good expansion properties and a crunchy texture

Faba Bean Protein Concentrate 60% gives a harder texture and increases the protein content

Ingredients	A	B	C	D
	%	%	%	%
Corn Meal	99.5	0	0	0
Faba Bean Protein Concentrate 60%	0	0	0	0
Chickpea Flour	0	33.50	0	0
Yellow Pea Flour V6000	0	33	89.5	0
Faba Bean Flour V6000	0	33	0	89.5
Pea Fiber 80100	0	0	10	10
Salt	0.5	0.5	0.5	0.5

Processing Conditions:

- Products were processed with Clextal Evolum 32
 - Twin-screw
 - 32mm Diameter
 - 6 Barrels

