



PRE-COOKED CHICKPEA PROTEIN

It's obtained from the grinding and extrusion of Chickpea grains, *Cicer Arietinum L.*

Provides texture, yield and emulsification in some applications.

Improves the nutritional profile of foods.

plant based

APPLICATIONS:

- ▶ Beverages
- ▶ Bread Crumbs
- ▶ Charcuterie
- ▶ Dips
- ▶ Nutritional Bars
- ▶ Pasta
- ▶ Premixes
- ▶ Sausages
- ▶ Snacks
- ▶ Soup



TOTAL QUALITY

Is our commitment

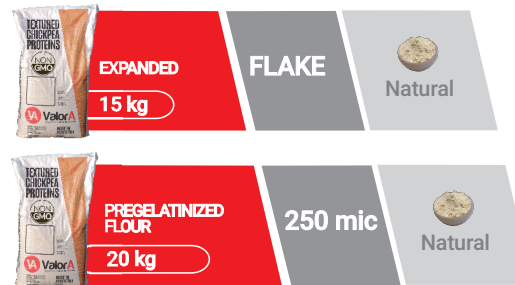
PHYSICOCHEMICAL CHARACTERISTICS

Protein Min.	19 %
Total Fat Max.	6 %
Crude Fiber Max.	2,75 %
Moisture Max.	12 %

PACKAGING

Primary Packaging:
Polyethylene bag
Secondary Packaging:
Polypropylene bag

RNE N° 04005053



WITHOUT "INS"



PCCHP

HOW MUCH VEGETABLE PROTEIN DOES YOUR COMPANY NEED?



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