



PLANT-BASED *instant* PROTEIN-FLAKES

NEW

Protein Sources



High Protein, HP > 20 %
Protein Source, PQ > 12 %

- RED LENTILS
- CHICKPEA
- SUNFLOWER PROTEIN
- PUMPKIN SEED PROTEIN

Flavours

100% Flakes

1. Red Lentil flakes*
(~28 g, HP)
2. Chickpea flakes*
(~18 g, PQ)

**Mango-Flakes with
sunflower protein***
(~20 g, HP)

Tomato-Flakes with

1. Red Lentils* (~18 g, HP)
2. Chickpea* (~16 g, PQ)
3. Sunflower Protein*
(~22 g, HP)

**Pumpkin-Flakes with
pumpkin seed protein***
(~29 g, HP)

* certified organic, DE-ÖKO-005
Ø protein content/100 g (see bracket)



RABELER
FRUCHTCHIPS
DRIED FRUITS AND VEGETABLES

**Other flavours
possible upon
request**



PLANT-BASED *instant* PROTEIN-FLAKES

Enrich your product with our new **PROTEIN-FLAKES!**

Made from plant-based protein sources, our new products have a naturally high protein content. The addition of our new protein flakes, either as a mono-product or in combination with various fruits, vegetables or cereals, will enrich the taste and nutritional value of your product.

The gentle drum-drying process breaks down ingredients and makes the product rehydratable in hot and cold liquids. An extra cooking step before consumption is therefore not necessary. Our protein flakes enrich vegetarian and vegan diets with their naturally high protein content.

Application possibilities: spreads, porridges, cereals, convenience products and many more...

NEW

CHICKPEA SPREAD

APPLICATION EXAMPLES

PUMPKIN- MANGO SPREAD

YOU WILL NEED:

- 50 g organic chickpea flakes*
- 300 g cold water
- 2 tablespoons native olive oil
- 2 tablespoons well-stirred tahini
- 1 tablespoon lemon juice
- garlic powder
- salt & pepper

Instructions:

1. Put the chickpea flakes in a bowl and add the water and olive oil.
2. Add the tahini, lemon juice and spices to the bowl and mix with a whisk or hand mixer until the mixture is thick and creamy.

YOU WILL NEED:

- 15 g organic pumpkin protein flakes*
- 5 g organic mango fine grained powder*
- 1 teaspoon curry
- 2 tablespoons native olive oil
- 50 g water
- salt

Instructions:

1. Put the organic pumpkin flakes, the organic mango fine grained powder and curry in a bowl.
2. Add the olive oil and water.
3. Mix with a whisk or hand mixer until the mixture is thick and creamy.
4. Season with salt.

Enjoy!