

Chickpea Flour



Chickpea flour is versatile and works well in a variety of gluten-free applications

With its smooth texture and rich, nutty flavor chickpea flour adds new dimensions to a variety of applications making it perfect for your blending and baking needs. Chickpea flour is also a good source of fiber* and it is at the forefront of food innovations that meet the rising demands of popular consumer lifestyle diets.

Our chickpeas are sourced from the United States – Washington, Montana and Idaho – supporting local growers and millers.

- ♦ **Vegan** & plant-based**
- ♦ **Chickpeas are inherently non-GMO**
- ♦ **Available in conventional, organic, roasted, and organic roasted**
- ♦ **Our flours are available with optional SafeGuard™ Treatment**

4.8% annual global growth rate of the chickpea market expected through 2025¹

25% of Americans are interested in eating pizza featuring crusts made with alternatives to wheat flour²

Applications

Pasta, pizza, rice, bars, snacks, spreads, and more

Pack Sizes Available

25lb. bags, 50lb. bags, and totes

Gluten-free, non-GMO, and Kosher certified options available.



¹ Modor Intelligence
² Technomic 2020

For sales inquiries or to request a sample, contact us at 888-680-0013 or visit ardentmills.com

*Based on a 30g RACC/serving size

**For more information on 'Vegan at Ardent Mills', please visit <https://www.ardentmills.com/media/tuohpb54/ardent-mills-vegetarian-statement-2023.pdf>.

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