

ATURACP70

Chickpea Protein

Chickpea Protein is a wet fractionated and spray dried protein produced to the highest of standards. Ideal for food fortification as well as nutritional blends and supplementation.

Produced in our state-of-the-art manufacturing facility, Atura CP70 is both allergen and GMO-free.



Plant-based functional excellence



Clean Flavour

Our unique process delivers a neutrally flavoured protein



Low Viscosity

CP70 is a low viscosity protein ideal for protein fortification.



Light Colour

Light tanned colour for formulation simplicity.



Texture & Mouthfeel

Uniform particle size leads to a smooth mouthfeel with no chalkiness.

Nutritional Profile



Protein

0.88

PDCAAS

Glutamic Acid

High in
Glutamic Acid



EAAs

Carbs

Low in
Carbohydrates

ATURA

PLANT ORIGIN PROTEINS

Deltagen UK manufactures a range of high-quality plant proteins sustainably sourced from fava beans, chickpeas and red lentils.

Our portfolio of pulse concentrates, flours and isolates offer solutions-based approach for food, beverage and nutrition. The appropriate use of these versatile, natural ingredients can address common challenges such as Nutriscore enhancement, nutritional improvement and clean label.

But that's only part of the picture. What sets us apart is the strength of our technical platform, focus on excellence, and a firm commitment to sustainability.

Key Points:

- ✓ Application expertise
- ✓ R&D focus
- ✓ In-house Microbiology testing
- ✓ Quality Manufacturing: FSSC 22000, Organic, Kosher & Halal
- ✓ Sedex Approved
- ✓ Powered by Solar Energy



www.aturaproteins.com



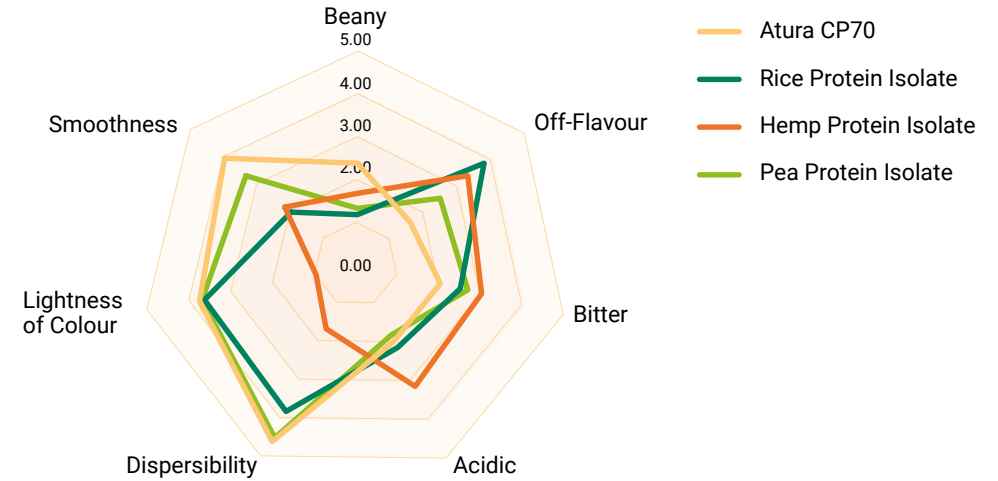
Low Viscosity

Our separation process yields a low viscosity proteins which is ideal for shakes, smoothies and other RTD applications.



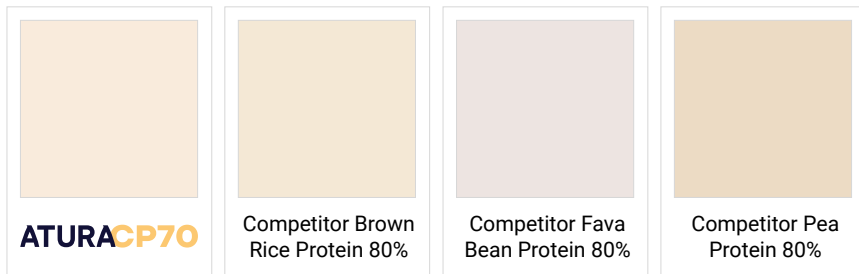
Comparison of Sensory Properties

Atura CP70 shows excellent organoleptics properties in comparison to competitor proteins.



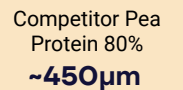
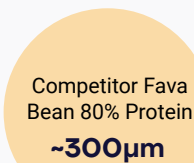
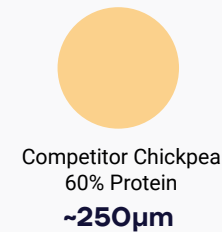
Natural Lightness

Atura CP70 has a natural light tanned colour which has minimal impact on the colour of the end application.



Texture & Mouthfeel

Atura CP70's uniform particle size gives a smooth mouthfeel with no chalkiness or grainy textures for ease of formulation in nutritional shakes and beverages.



Recipe

Chickpea Protein Oat Bake


Plant-based


Gluten-free


Non-GMO


Non-soy


Kosher

Typical Nutritional Information	Per 100g Powder	Per 70g serving
Energy (kJ)	1338	931
Energy (kcal)	318	221
Total Fat (g)	9	6.3
of which Saturates (g)	2.1	1.4
Carbohydrates (Available) (g)	12	26
of which Sugars (g)	0	8.2
Fibre (g)	2.8	2
Protein (g)	20	14
Salt (g)	0.03	0.02

Excellent Processability

Atura CP70 does not dry out the application, even at high inclusion rates.

Great Flavour

The neutrally flavoured CP70 is an excellent base to create high quality end applications.

High in Protein

Each bar contains 14g of protein of which nearly 10g is provided by the Atura CP70.

Ingredients	%
Atura Chickpea Protein	26.8%
Oats	21.8%
Oat Milk	19.3%
Water	5.0%
Brown Rice Syrup	13.4%
Freeze Dried Raspberries	2.5%
Plant Based White Chocolate	7.5%
Stevia	3.4%
Edlong Flavour 1413859	0.3%

Other Applications

AturaCP60 is a versatile functional protein with excellent nutritional profile that can be used across a range of applications.



Bakery



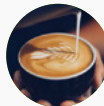
Nutritional beverage



Protein enrichment



Creams & puddings



Plant milk alternatives

Other Atura Functional Proteins



ATURALP80



ATURAFP85