



Instant Chickpea Flour

Ancient wisdom for the modern world

Harnessing the dietary value of this timeless grain, Galam introduces all-natural instant chickpea flour. An ideal nutritional and functional solution, instant chickpea flour serves numerous applications such as soups, sauces, condiments, baked goods, pasta, crackers and more.



Major Benefits

- ✓ Excellent nutritional source, rich in protein and fibers
- ✓ Emulsification properties, providing an egg substitute in vegan recipes
- ✓ Replaces gluten functionality in gluten-free products
- ✓ Thickens, binds and retains moisture
- ✓ Decreases crumbling and damage to gluten-free baked goods
- ✓ Neutral taste that doesn't overpower other ingredients
- ✓ Instant preparation, dissolving in cold liquids and thickening to the desired consistency without cooking

Technical Information

Definition: Precooked and dried chickpea flour

Appearance: Powder, yellowish in color

Taste: Neutral with no off-taste or odor

Shelf life: Best used within six (6) months from date of production when stored in cool, dry conditions (15 to 25 °C)

Packaging: 20 kg. in 3 ply white paper bags, polyethylene - coated inner ply.

Badatz Kosher Certified

Chickpea Flour Nutrition Information

| | |
|----------------------|---------|
| Fat | 4-6 % |
| Carbohydrates | 66-74 % |
| Dietary Fiber | 8-10 % |
| Protein | 18-22 % |



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