ATURA CP40

Chickpea Protein Concentrate

Chickpea Protein Concentrate is a dry fractionated protein which is produced to the highest of standards. Ideal for food applications to add protein, increase stability, and emulsify.

Produced in our state-of-the-art manufacturing facility, Atura CP40 is both allergen and GMO-free and available with organic certification.



Plant-based functional excellence

Highly Soluble

Excellent solubility ensuring stability and performance.

Emulsification

Excellent fat encapsulation and stability.

Great Nutrition

HIGH PDCASS and balanced amino acid profile.

Texture & Mouthfeel

Fine particle size for smooth emulsions and excellent mouthfeel.

Nutritional Profile

- **40%** Protein
- **10%** Fat
- **0.81** PDCAAS
- **12%** Fibre
- **Magnesium, Selenium, B6 & B9** Source of vitamins & minerals

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:

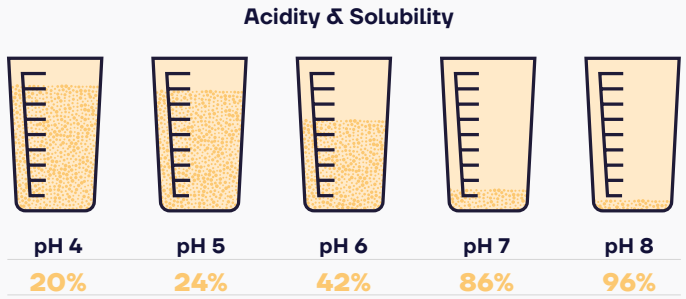
- Application expertise
- R&D focus
- In-house Microbiology testing
- Quality Manufacturing: FSSC 22000, Organic, Kosher & Halal
- Sedex Approved
- Powered by Solar Energy



www.aturaproteins.com

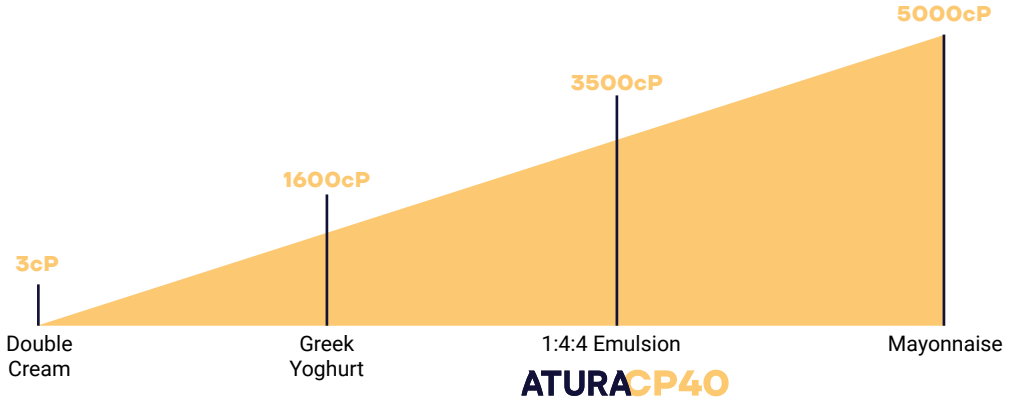
Solubility

Our fractionation process means the protein maintains its native state and denaturation is minimal. Atura CP40's solubility increases with pH, unlocking the protein structure for additional functionality.



Clean Label Emulsifier

Emulsification and structure building properties provide excellent refrigeration stability with no syneresis.



Great Nutrition

Atura CP40's has a high PDCAAS in comparison to other pulse and seed-based protein offerings.

0.81

PDCAAS

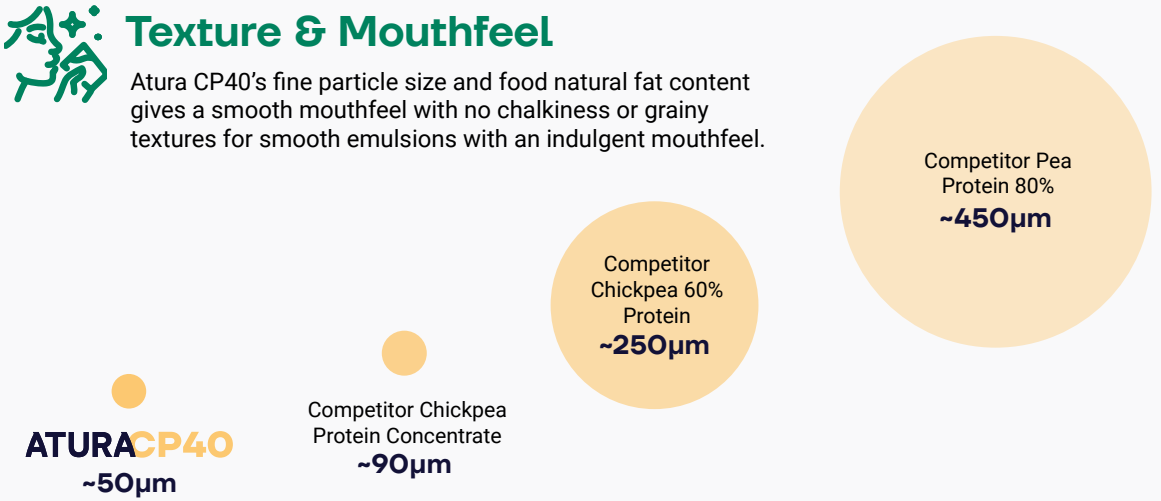
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8 of the 9 essential amino acids

PDCAAS of Brown Rice Protein = 0.42
PDCAAS of Hemp Protein = 0.63

Texture & Mouthfeel

Atura CP40's fine particle size and food natural fat content gives a smooth mouthfeel with no chalkiness or grainy textures for smooth emulsions with an indulgent mouthfeel.



Recipe
Chickpea Protein Custard Dessert

Plant-based | Gluten-free | Non-GMO | Non-soy | Kosher

Typical Nutritional Information	per 100g
Energy (kJ)	293
Energy (kcal)	69
Total Fat (g)	0.9
of which Saturates (g)	0.1
Carbohydrates (Available) (g)	13
of which Sugars (g)	7.2
Protein (g)	2.1
Salt (g)	0.1
Calcium (mg)	203

Ingredients	%
Water	10.4%
Oat Milk	78.1%
Corn Starch	3.3%
Atura Chickpea Protein Concentrate	2.9%
Caster Sugar	4.1%
Aquamin F	0.6%
Edlong Natural Flavours	0.6%



Thickness & Binding

The thickening and binding effect of Atura CP40 gives the custard its optimal spoonable structure.

Emulsion Stabilisation

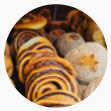
The emulsifying capacity of the Atura CP40 stabilises the structure without the need for gums or hydrocolloids.

Natural Colour

The light tanned colour of Atura CP40 gives the custard its natural yellow colour.

Other Applications

Atura CP40 is a versatile functional protein with excellent nutritional profile that can be used across a range of applications.



Bakery



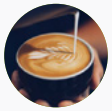
Meat alternatives



Vegan cheese



Plant based yoghurt



Plant milk alternatives

Other Atura Functional Proteins

ATURALP55

ATURAFP60

ATURACP40 Chickpea Protein Concentrate

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