

Chickpea Flour



Chickpea flour is versatile and works well in traditional formats and gluten-free applications.

The beige color and smooth texture of chickpea flour make it perfect for blending and baking. This versatile flour also pairs well with other flour and grain ingredients, and holds up extremely well for quick breads, muffins and cakes.

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

- ◆ Robust flavor inclusion
- ◆ Vegan & plant-based protein
- ◆ Chickpeas are a Non-GMO bean
- ◆ Available in organic and splits

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 flour³

Applications

- Bars
- Cookies
- Side Dishes
- Breads
- Crackers
- Snacks
- Cereal
- Pasta
- Soups

Pack Sizes Available

25 lb.- and 50 lb.-bags and totes

Kosher and Gluten-free certified options available.



¹ Modor Intelligence

² USDA Nutrient Database for Standard Reference

³ Technomic 2020

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

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