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**PRESS RELEASE**

***For Immediate Release***

**New 60% Pea Protein Crisp hits the market**

PGP International has launched a New 60% protein crisp which is set to provide food manufacturers with a competitive edge in a market where energy-boosting protein, weight management and clean eating is in high demand.

The pea protein crisps, which could be incorporated into a wide variety of products including cereals, snack bars, energy foods and confectionery, have been developed using PGP International's latest advanced extrusion technology, which ensures the 60% crisps contain high levels of protein while remaining free from hexane, a neurotoxic petrochemical solvent.

Pea protein crisps have a huge variety of health benefits; they're gluten free, 100% vegan, Kosher, and easily digested by the body to minimise bloating. Plus, they're hypoallergenic and perfect for those intolerant to animal-based proteins or soy. Pea protein has also been clinically investigated and is proven to improve satiety between meals due to the way in which it stimulates intestinal secretion of peptides which signal to the central nervous system food intake should be reduced. This makes them an excellent ingredient for weight management foods. Not only that, but they're high in BCAAs (branched chain amino acids) which help to maintain the body in a muscle-building state, something which is in high demand with weight lifting and fitness enthusiasts.

With health, fitness and wellness currently driving consumer demand, PGP International's natural, non-GMO pea protein crisps are a cost-effective ingredient for manufacturers of clean label food products. They can be used in both cold slab and baked bars, incorporated into clusters, or simply added to cereals and granola. Their high-protein, energy-boosting effects also make them an excellent ingredient for energy and nutrition foods, while their light flavour ensures they're versatile enough to incorporate into confectionery and desserts.

PGP International, a division of ABF Ingredients, specialise in the production of speciality flour blends and extruded plant proteins. Their dedication to advancing technology in their sector is what led them to produce the 60% pea protein crisp alongside soy and rice protein crisps. However, it is the complex range of health benefits and versatility of pea protein crisps which makes them such a sought-after and impressive product in a crowded and highly competitive food market.

For more information about PGP International or their pea protein crisps, visit www.pgpint.com or email info@pgpint.com.

**About PGP International Inc.**

PGP International Inc. is part of ABF Ingredients and are headquartered in California with three manufacturing sites across the USA. PGPI specializes in developing a wide range of extruded ingredients including cereal and protein crisps as well as an assortment of high quality rice based flours & blends.

PGP International has Global Food Safety Certification through BRC, Gluten Free Certification through GFCO and Organic certification through QAI.

ABF Ingredients is a division of Associated British Foods that focuses on high value ingredients for both food and non-food areas and comprises a range of ingredient companies which include AB Enzymes, ABITEC Corp., Ohly, PGP International and SPI Pharma.

The group has established strong market positions in cereal specialties, enzymes, esters, extruded ingredients, pharmaceuticals, specialty lipids, specialty powders, specialty flours, yeast extracts worldwide.