

Equinom, AGT Foods collaborate to create plant-based protein ingredients

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Equinom, the food tech company on a mission to cultivate better food from the ground up, and AGT Food and Ingredients Inc. (AGT), one of the world's largest suppliers of value-added plant-based food products and ingredients derived from pulses. Signaling a major commitment to creating a streamlined and sustainable supply chain for plant-based products for the food industry, the companies will co-create a portfolio of minimally processed plant protein ingredients, optimized from the source crops themselves, to improve the taste, nutrition, accessibility, and carbon footprint of a variety of foods and beverages.

The platform analyses data from thousands of seed varieties and identifies those with desirable traits for food applications to breed new crop varieties that are both efficient to produce and deliver desirable taste, texture and performance in food and beverages – all without genetic engineering. With this collaboration, Equinom will provide AGT with its ultra-high protein yellow peas, and AGT will apply its expertise in pulses fractionation, processing, production and marketing to expand its pulse ingredient portfolio.

“To meet the growing global demand for better plant-based foods, we need more innovative, sustainably-produced ingredients that deliver on food functionality and fulfil the demand from both consumers and food companies for high-quality, plant-based protein products that are good for the environment,” said Murad Al-Katib, President and Chief Executive Officer of AGT Food and Ingredients Inc.

“We’re thrilled to join forces with AGT and leverage their breadth of know-how and expertise in pulses and grain processing, production and marketing of ingredients,” said Rick Mignella, Chief Business Development Officer at Equinom.

The partnership will broaden AGT's existing portfolio of nutritious, non-GMO, gluten-free and hypoallergenic plant-based protein concentrates, flours and starches made from pulses. When compared to commercially available pea protein isolates currently used in food applications, AGT and Equinor's collaborative pea protein ingredient is expected to deliver superior nutritional qualities, including reduced sodium and increased fibres, while also delivering significant reductions in greenhouse gas emissions, water and energy usage.