

NuCicer Introduces Nuchi, High-Protein Chickpeas Designed for Clean-Label Food Formulation

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With 50 per cent more protein and 25 per cent less fat, Nuchi solves the processing problems keeping chickpeas from competing at the highest tier of plant-based ingredients



NuCicer, a crop improvement and design company, announced Nuchi, a whole new class of high-protein chickpeas. Nuchi (“new + chickpea”) is the product of foundational plant genetics research accelerated by NuCicer’s AI-driven genomic modeling and speed-breeding technology. By mining the natural diversity of ancient wild varieties, NuCicer has developed a non-GMO ingredient that outperforms conventional chickpeas across the dimensions that matter most to food manufacturers, with the nutritional profile, flavor and functionality to compete at the center of the plate as a staple crop for the global food system.

Nuchi enters the commercial market as protein demands strain existing supply chains and whey protein concentrate prices have risen more than 50 per cent since January 2026, forcing food manufacturers to search for functional, clean-label alternatives. Concurrently, consumer demand for protein driven by dietary adjustments and the growth in GLP-1 medications has reached new highs. Seventy-one percent of Americans are now actively trying to consume more protein, up from 59 per cent just three years ago. The global protein ingredients market is projected to reach \$84 billion by 2033, growing from a base of \$55 billion in 2025. Plant-based protein is the fastest-growing segment of that market.

Nuchi is designed for this moment, with the unique product-market fit to meet growing manufacturer and consumer demand for environmentally friendly and low-process protein.

Nuchi delivers 50 per cent more protein and 25 per cent less fat than a standard chickpea. The improved protein-to-fat ratio eliminates the costly defatting step that has long made chickpea protein processing difficult and expensive. It features a mild, naturally neutral flavor that reduces the need for masking agents, and performs across a wide range of applications, from high-protein flour to protein concentrate to isolate without solvent extraction. In addition to being non-GMO and

gluten-free, Nuchi flours and protein concentrates pack the added punch of high fiber.

"This is not your average chickpea," said Kathryn Cook, Co-Founder and CEO of NuCicer. "The food industry has spent years processing around the limitations of standard chickpeas and compensating for what it couldn't deliver. We tapped into the natural genetic potential of this crop to create a better starting ingredient. Better food starts with better crops."