

legumology



pioneering
plant
power

Pulse Flours
This is how we do it.



info@legumology.com

Pulse Flours:

Boosting your nutritional profile
with high protein, high fibre
and gluten free ingredients.

legumology.com



What We Offer

A tailored solution crafted to *your* specific requirements



Pulse Flours

Pulse Flours milled to a range of particle sizes



Flour and Spice

We can both mill and blend flour and spices



Blends

We can blend any combination of Legumology products (and spices from Virani)



Bespoke

Let's work together to create something unique



Pulses

Both whole and split pulses are available



Gluten Free

Can be validated to less than 5ppm

Product Range

WHOLE AND SPLIT PULSES

PULSE FLOURS

ALLERGEN FREE

BLENDS



Why Legumology?

Our U.K. based, family-owned company has **over 50 years of heritage** through our sister company **Virani**, enabling you to take advantage of our unrivalled relationships with trusted suppliers.

About Us

Legumology is at the heart of the global pulses community, harnessing the power of plants to craft ingredients that **elevate us above our competitors.**

Source Direct

We source direct from origin and are experts in managing international supply chains. Our UK stockholding means we can offer you **smaller MOQs.**

Customer Base

Our clientele ranges from major food groups to independent manufacturers **throughout the UK and Europe**

Dedicated NPD Team

Our highly experienced food professionals **work collaboratively with customers** to develop products to your specific requirements.

BRCS | Food Safety

Gafta
Promoting international trade

PULSES UK

Sedex | Member

GPC
Global Pulse Confederation

legumology.com



Susan Arkley, Business Development Manager
Claire Dymock, NPD Manager

Contact Us

- @ susan.arkley@legumology.com
- @ claire.dymock@legumology.com
- @ info@legumology.com
- 🌐 legumology.com
- in [linkedin.com/company/legumology](https://www.linkedin.com/company/legumology)
- ☎ +44 (0) 1933 230 500