



Product Catalogue

BETTER INGREDIENTS. SMARTER SOLUTIONS.

ARMADA TERRA™

ARMADA ENHANCE™

EDITION 2026

Three groups, one milling standard.

The range is organised by how the starch is treated. Every reference is produced in a certified **organic** division alongside conventional quality, in bulk industrial packaging.

ORGANIC DIVISION 15 CERTIFIED REFERENCES

01 Native Flours

UNTREATED · CLEAN LABEL

Pulses and rice cleaned, dehulled and milled without thermal or chemical treatment.

ARMADA TERRA™

16 REFERENCES

02 Pregelatinized Flours

INSTANT · COLD-WATER FUNCTIONAL

Hydrothermally treated flours whose starch is already gelatinized.

ARMADA ENHANCE™

10 REFERENCES

03 Textured & Extruded

PROTEIN TEXTURE · CRISP STRUCTURE

Extrusion-based ingredients built for structure rather than viscosity: textured vegetable protein and textured pea protein for fibrous bite, and extruded pulse crisps for crunch and protein fortification.

ARMADA ENHANCE™

4 REFERENCES

Part of Armada Foods

Armada Ingredients is the industrial flour and texturate division of Armada Gıda Tic. San. A.Ş. — Armada Foods — a producer, processor and exporter of conventional and organic pulses, grains, bulgur, rice and oil seeds since 1995. Every reference in this catalogue is milled inside Armada Foods facilities, under Armada Foods certification and quality systems.



30 YEARS

IN PULSES AND GRAINS

155.000 M²

TOTAL FACILITY AREA

11 FACTORIES

ACROSS 3 LOCATIONS

160.000 TONS

STORAGE CAPACITY

120 TONS/DAY

PULSE FLOUR MILLING

600 TONS/DAY

LENTIL PROCESSING

QUALITY & FOOD SAFETY

BRC

SEDEX

FDA

ISO 9001

ISO 14001

ISO 22000

ISO 45001

HALAL

KOSHER

ORGANIC STANDARDS

EU ORGANIC

NOP / USDA ORGANIC

BIO SUISSE

KRAV

NATURLAND

KOREAN ORGANIC

T.C. ORGANIK TARIM

CERTIFIED ORGANIC

The organic division

Organic is not a side range at Armada Ingredients — it is a full parallel division. Every native, pregelatinized and textured reference in this catalogue exists in certified organic quality, produced on segregated lines with the same specifications as conventional.

15

CERTIFIED ORGANIC
REFERENCES

Certified supply

EU and NOP certified organic pulses and rice, contracted at origin with full lot traceability from field to mill.

Segregated milling

Dedicated organic runs with documented cleaning and changeover protocols. No commingling with conventional lots.

Same functionality

Identical milling curves and process parameters as the conventional range, so recipes transfer one to one.

01

PRODUCT GROUP

Native Flours

ARMADA TERRA™ UNTREATED · CLEAN LABEL

Pulses and rice cleaned, dehulled and milled without thermal or chemical treatment. The starch stays in its natural granular state, so the flour behaves like a raw ingredient: neutral in taste, functional under heat, fully clean label.

Process

Optical sorting, dehulling and controlled fine milling. No heat treatment, no additives.

Functionality

Native starch and intact protein. Water binding and viscosity develop during cooking or baking.

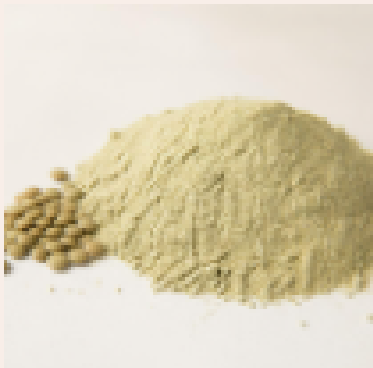
Applications

Pasta and noodles, bakery and snacks, batters and breadings, plant-based bases, soups.

Native Flours

REFERENCE LIST · 1 OF 2

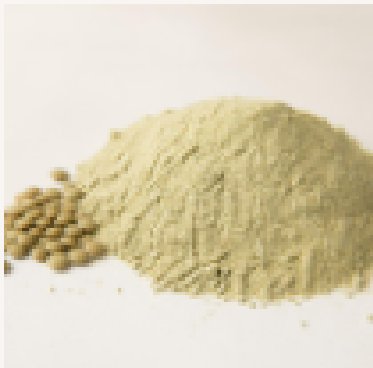


PRODUCT	CODE	QUALITY
 Organic Chickpea Flour NATIVE PULSE FLOUR	AG-CPF-A100	ORGANIC
 Organic Red Lentil Flour NATIVE PULSE FLOUR	AG-RLF-100	ORGANIC
 Organic Green Lentil Flour NATIVE PULSE FLOUR	AG-GLF	ORGANIC
 Organic Yellow Pea Flour NATIVE PULSE FLOUR	AG-YPF-100	ORGANIC
 Organic Fava Bean Flour NATIVE PULSE FLOUR	AG-FBF	ORGANIC
 Organic Yellow Pea Flour PEA FLOUR	AG-YPF	ORGANIC
 Organic Native Rice Flour RICE FLOUR	AG-RF-N	ORGANIC
 Organic Fine Rice Flour SPECIALTY RICE FLOUR	AG-RF-S	ORGANIC

Native Flours

REFERENCE LIST · 2 OF 2

ARMADA TERRA™

PRODUCT	CODE	QUALITY
 Chickpea Flour NATIVE PULSE FLOUR	AG-CPF-A100	CONVENTIONAL
 Red Lentil Flour NATIVE PULSE FLOUR	AG-RLF-100	CONVENTIONAL
 Green Lentil Flour NATIVE PULSE FLOUR	AG-GLF	CONVENTIONAL
 Yellow Pea Flour NATIVE PULSE FLOUR	AG-YPF-100	CONVENTIONAL
 Fava Bean Flour NATIVE PULSE FLOUR	AG-FBF	CONVENTIONAL
 Yellow Pea Flour PEA FLOUR	AG-YPF	CONVENTIONAL
 Native Rice Flour RICE FLOUR	AG-RF-N	CONVENTIONAL
 Fine Rice Flour SPECIALTY RICE FLOUR	AG-RF-S	CONVENTIONAL

02 PRODUCT GROUP

Pregelatinized Flours

ARMADA ENHANCE™

INSTANT · COLD-WATER FUNCTIONAL

Hydrothermally treated flours whose starch is already gelatinized. They hydrate and build viscosity in cold water, giving formulators instant texture and process stability without a cooking step.

Process

Hydrothermal gelatinization, followed by controlled milling and sieving.

Functionality

Cold-water swelling, immediate viscosity, high water binding, dough and emulsion stability.

Applications

Instant mixes and beverages, sauces and dressings, bakery pre-mixes, bars, fillings.

Pregelatinized Flours

REFERENCE LIST · 1 OF 2

ARMADA ENHANCE™

PRODUCT	CODE	QUALITY
 Organic Pregel Chickpea Flour PREGELATINIZED FLOUR	AG-PG-CPF	ORGANIC
 Organic Pregel Red Lentil Flour PREGELATINIZED FLOUR	AG-PG-RLF	ORGANIC
 Organic Pregel Yellow Pea Flour PREGELATINIZED FLOUR	AG-PG-YPF	ORGANIC
 Organic Pregel Rice Flour PREGELATINIZED FLOUR	AG-PG-RF	ORGANIC
 Organic Pregel Fava Bean Flour PREGELATINIZED FLOUR	AG-PG-FBF	ORGANIC

Pregelatinized Flours

REFERENCE LIST · 2 OF 2

ARMADA ENHANCE™

PRODUCT	CODE	QUALITY
 Pregel Chickpea Flour PREGELATINIZED FLOUR	AG-PG-CPF	CONVENTIONAL
 Pregel Red Lentil Flour PREGELATINIZED FLOUR	AG-PG-RLF	CONVENTIONAL
 Pregel Yellow Pea Flour PREGELATINIZED FLOUR	AG-PG-YPF	CONVENTIONAL
 Pregel Rice Flour PREGELATINIZED FLOUR	AG-PG-RF	CONVENTIONAL
 Pregel Fava Bean Flour PREGELATINIZED FLOUR	AG-PG-FBF	CONVENTIONAL

03 PRODUCT GROUP

Textured & Extruded

ARMADA ENHANCE™

PROTEIN TEXTURE · CRISP STRUCTURE

Extrusion-based ingredients built for structure rather than viscosity: textured vegetable protein and textured pea protein for fibrous bite, and extruded pulse crisps for crunch and protein fortification.

Process

Thermo-mechanical extrusion of pulse protein and flour blends, then cutting, drying and sieving.

Functionality

Fibrous meat-like texture, fast rehydration, high protein density, crisp structure that survives coating and baking.

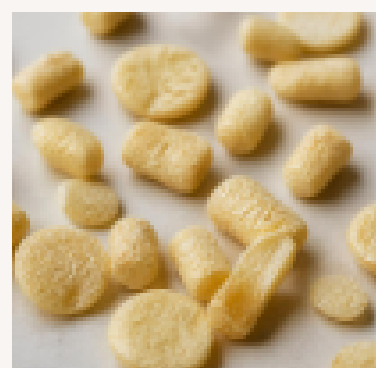
Applications

Meat analogues and hybrid meat, protein bars and cereals, snacks and clusters, toppings and inclusions.

Textured & Extruded

REFERENCE LIST

ARMADA ENHANCE™

PRODUCT		CODE	QUALITY
	Organic Textured Vegetable Protein TVP · TPP TEXTURED PEA PROTEIN	AG-TVP	ORGANIC
	Organic Extruded Pulse Crisps EXTRUDED PULSE CRISPS	AG-EXC	ORGANIC
	Textured Vegetable Protein TVP · TPP TEXTURED PEA PROTEIN	AG-TVP	CONVENTIONAL
	Extruded Pulse Crisps EXTRUDED PULSE CRISPS	AG-EXC	CONVENTIONAL

Let's formulate together

Samples, specifications and documentation for every reference in this catalogue are available on request. Organic and conventional quality, bulk industrial packaging.

WEB

armadaingredients.com

PRODUCED BY

Armada Gıda Tic. San. A.Ş.

Mersin, Türkiye · armadafoods.com

RANGES

ARMADA TERRA™

ARMADA ENHANCE™

CERTIFICATION

BRC, Sedex, FDA, ISO 9001 / 14001 / 22000 / 45001, Halal, Kosher · EU, NOP, Bio Suisse, KRAV, Naturland organic



armada
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