



NEW PEA PROCESSOR IN CALGARY WORKING TOWARDS UTILIZING MORE ALBERTA PULSES



The Lovingly Made Ingredients facility in Calgary started production in March.

The establishment of a new pulse ingredient plant in Calgary is expected to result in a new market for Alberta pulse farmers.

Lovingly Made Ingredients, the ingredient manufacturing division of The Meatless Farm Co. from the United Kingdom (UK), is starting production at its new 33,000 square foot Calgary-based facility. Using innovative ingredients, equipment and processes, the company and its textured plant protein is positioned to help meet the increasing consumer demand for plant-based protein and the need to sustainably feed a growing population.

The textured proteins produced by Lovingly Made are created from

sustainably sourced pulses and other crops that make high-protein, clean-flavoured ingredients and are tremendously useful for a variety of food applications. In dry form, textured protein appears as chunks or shreds, which offers great texture plus protein in snacks, cereals, toppings and coatings. When hydrated, textured proteins work well as plant-based meat analogues or alternatives because of the chewy texture.

These versatile products also can add functional protein in bakery items, snacks, soups, sauces, and ready-meal formulations. While the plant is currently only using pea protein, the company is exploring opportunities for faba beans and other crops.

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– Lindsay Sutton

“We had a few inquiries from farmers wanting to sell us their yellow peas,” explained Lindsay Sutton, Lovingly Made Ingredients’ Sales Manager. “The challenge is that we can’t accept peas in its raw state at this time because we require pea protein.”

She added that the infrastructure for pea protein fractionation in Alberta is still at an early stage and Lovingly Made hopes to partner in some of the fractionation facilities in the works for Alberta, so that eventually local pulses are not destined primarily for export.

“With Lovingly Made being where we are and doing what we’re doing, there is more opportunity for value-added in our province and we can transform those pulse proteins into something that is usable on a global stage,” Sutton said. “If I look five years from now, this is a bigger opportunity for that fractionation piece to happen and those milling opportunities in Alberta where we would be the end user.”

The Calgary plant requires a combination of pea concentrate (dry fractionation – 55% protein) and pea isolate (wet fractionation – 70-90% protein) to make some of its products. The concentrate is fairly easy to source in Canada, Sutton said, but the isolate is currently more difficult to find in Canada because the infrastructure isn’t quite up and running. Some of the pulse concentrate that Lovingly Made will start off with comes from Saskatchewan facilities, and there are plans to have pea isolate coming from Manitoba facilities when they start producing.

Some Alberta peas are likely ending up at Lovingly Made currently, though coming via aggregators in other provinces.

“We can say they are from the Canadian prairies because we can’t do any traceability yet,” Sutton pointed out, “but that’s definitely one of our goals to build into that traceability of taking Alberta peas and having them processed here and then we use them.”

Sutton said that Meatless Farm is Lovingly Made’s largest customer and sister organization. Alberta consumers will start seeing



Lovingly Made Ingredients operates the largest twin-screw extruder in Canada to produce innovative protein products from Canadian crops.



Stringent quality, process and safety protocols enable the Lovingly Made Ingredients team to produce consistent products that can be sold globally.

Meatless Farm foods that include Lovingly Made products showing up at local grocers such as Freson Bros and Sobeys in the next few months.

“The exceptional farming standards and investment into plant protein research really drew us to the Canadian market for this opportunity,” Sutton noted. “Having a direct flight into the UK from an international airport was important for how we ship product. We’re really well positioned in Calgary to ship into Asia, as well as Europe and North America. Having the skilled workforce and having great

research organizations and technical universities that we can draw great resources from is also important.”

Alberta Pulse Growers’ Chair Robert Semeniuk was pleased to learn about this potential new market for Alberta pulses.

“It’s great to have another venue to take our product locally so that we don’t have to deal with ports and market access issues that arise when we ship almost everything overseas,” he said. “More demand for pulses plays into making pulses more profitable every year.”