



LA TROJA S.R.L, the challenge of expanding the benefits of legume flours



The sustainable food market is a global trend. Legume flour leads the market for its great health benefits, such as maintaining blood glucose level, improving digestion and helping to regulate weight. On this path, La Troja, located in the province of Córdoba, produces a wide range of foods with added value based on legumes.

Main products: native flours, precooked flours, extruded products, modified vegetable proteins, grain selection, deactivated soybeans, and legume-based foods. **All its products are certified "Gluten Free" by the Department of Food of the province of Córdoba.**

With the goal of including added value to its production, La Troja SRL has become the only company in Latin America to work with a grain selection equipment composed with a mill that manufactures flour and a twin-screw extruder to manufacture extruded and precooked products.

The main goal of La Troja SRL is to provide solutions to produce food in a sustainable way, with a focus on caring for the environment, animals and people's health.

• HS CODE (NCM)

From extruded products

- 1106.10.00.200B / of chickpeas - 1106.10.00.400M / of lentils
- 1106.10.00.100 W / of peas
- 1106.10.00.500T / of beans

Flours

- 1106.10.00.100W / Pea flour
- 1106.10.00.200B / Chickpea flour
- 1106.10.00.300G / Broad bean flour
- 1106.10.00.400M / Lentil flour- 1106.10.00.500T / Bean flour

Website (in Spanish only): <https://latroja.com.ar/>