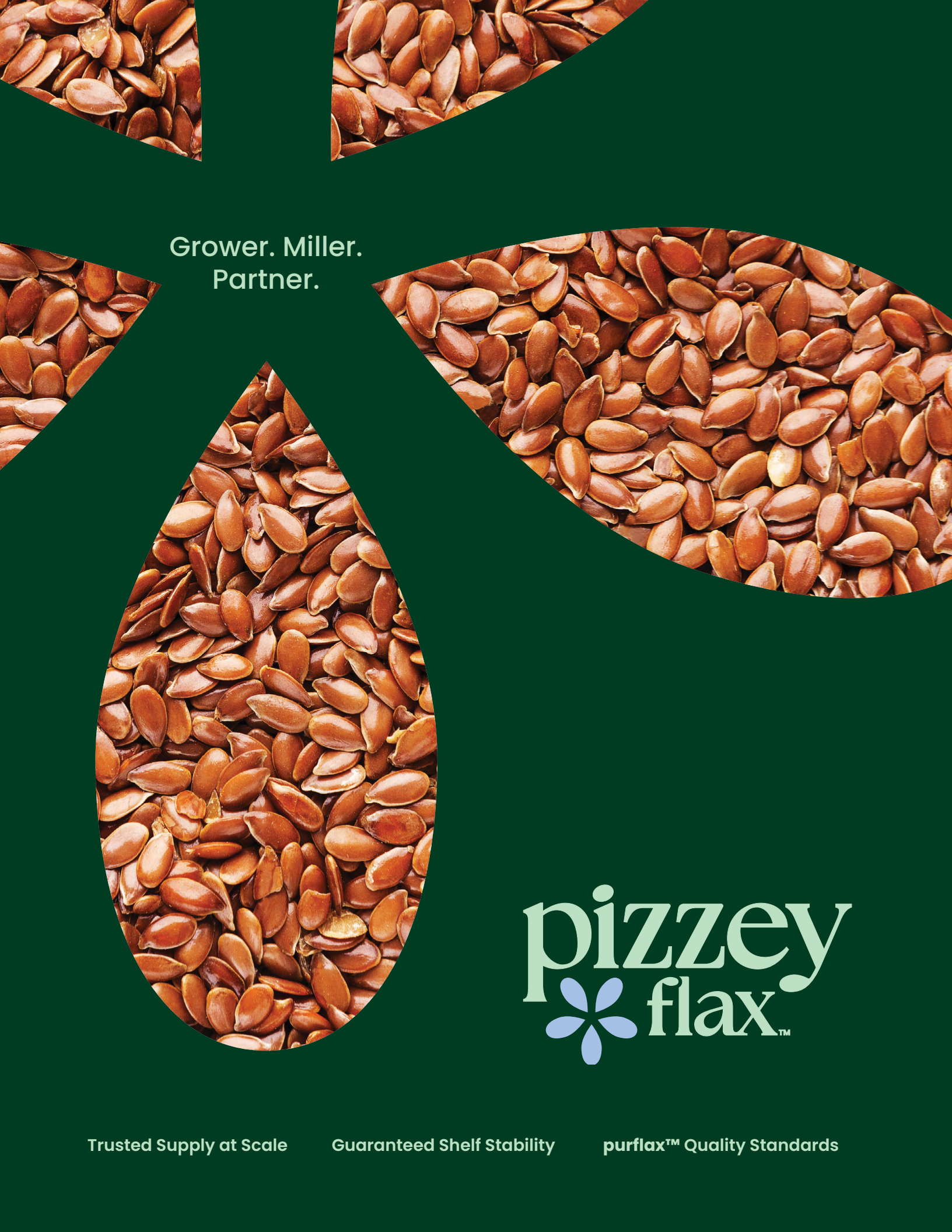




Grower. Miller.
Partner.

pizzey
flax™

Trusted Supply at Scale

Guaranteed Shelf Stability

purflax™ Quality Standards



One seed, done right.

Since 1991, we've been all in on flax. From field to formulation, we deliver consistently fresh and functional flaxseed you can count on.

linumgel✱

bevpur✱

blendpur✱

redipur✱

bakepur✱

The *purflax*✱ Difference

Developed over 35 years, **purflax**™ is our family's own milling and processing technique, built to deliver superior nutrition, functionality, and performance across all **purflax**™ products.

Built for Stability and Scale

purflax™ is milled and heat-treated to ensure food safety while preserving key nutrients, including ALA Omega-3 fatty acids, protein, and functional fiber. The result is long-term stability and reliable performance, supporting extended shelf life, predictable production planning, and scalable manufacturing without storage or spoilage concerns.

Backed By Science

With years of focused flaxseed research and processing, **purflax**™ is backed by on-site laboratory work and collaboration with leading researchers. Our singular focus on flaxseed drives continuous refinement in nutrition, safety, and performance.

Clean, Tested, Verified

Grown and processed in Canada, one of the world's cleanest growing environments, **purflax**™ is non-GMO, vegan, gluten-free, and produced under strict controls to minimize exposure to contaminants. Each batch undergoes validated testing, including residue and gluten analysis, to ensure product safety and compliance.

purflax™ is the product of over 35 years of continuous research, refinement, and leadership in flaxseed science.



NEW

*linumgel*TM

FLAXSEED FIBER POWDER

ALLERGEN-FREE | NON-GMO

Clean functionality, built in.

Made from 100% flaxseed, this clean-label stabilizer replaces traditional gums and hydrocolloids, delivering thickening, stabilizing, and emulsifying functionality without label complexity.

Use & Performance

- Replaces traditional gums, starches and eggs
- Thickens and stabilizes formulations
- Supports emulsification and foam stability
- Helps suspend non-soluble particles
- Soluble and dispersible in water with gelling capabilities
- Performs well in high salt concentrations, wide pH ranges, and cold conditions
- Dissolves easily across applications

Nutritional Benefits

- Naturally rich in soluble fiber
- Helps support cleaner ingredient labels
- Adds nutritional value while delivering functionality

Applications

- Beverages
- Gelato, ice cream and sorbet
- Bakery and batters
- Sauces and dressings
- Injected meat applications

A little goes a long way.

linumgelTM foams, stabilizes and suspends with inclusions as low as 0.3%.




bevpur™

GOLDEN VARIETY

 30 MESH GRIND SIZE | 2 YEAR SHELF LIFE


blendpur™

BROWN & GOLDEN VARIETIES

 20 MESH GRIND SIZE | 2 YEAR SHELF LIFE

Refreshingly versatile.

bevpur™ flax delivers exceptional nutritional and functional performance across beverage and wellness applications.

Use & Performance

- Partial replacement for gums in smoothies
- Replaces gums or eggs in bakery applications
- A 3 g inclusion can replace 10% gum with virtually no loss of viscosity while delivering 600 mg ALA Omega-3 per serving
- **purflax™** treatment ensures consistent quality and supply

Nutritional Benefits

- Naturally rich in essential ALA Omega-3
- Supports “rich source” or “excellent source” ALA Omega-3 claims
- Helps support cleaner, more functional ingredient labels

Applications

- Smoothies and protein drinks
- Dry powder beverages
- Ready-to-drink beverages
- Gluten-free bars

bevpur™ flax is one of the most cost-effective whole-food ALA Omega-3 sources.

Better-for-you ingredient upgrade.

blendpur™ flax delivers better stretch and a softer crumb in dough and baked goods by replacing eggs, gums, oils, and shortening while reducing fat and adding ALA Omega-3, fiber, protein, and lignans.

Applications

- Tortillas
- Gluten-free baked goods
- Muffins
- Breads and rolls
- Baking mixes
- Dough-based goods

Up to 50% replacement of shortening or oils in breads and rolls.



redipur™

BROWN & GOLDEN VARIETIES

🌐 12-14 MESH GRIND SIZE | 2 YEAR SHELF LIFE

bakepur™

BROWN & GOLDEN VARIETIES

🌐 12-14 MESH GRIND SIZE | 2 YEAR SHELF LIFE

Nutty and nutritious.

Built for ready-to-eat goods, **redipur™** flax undergoes enhanced heat treatment that delivers microbial control, a toasted nutty flavor, and nutritional integrity, making it ideal for oatmeal, bars, and cereals.

Applications

- Unbaked nutrition bars
- Oatmeal
- Retail packs
- Ready-to-eat goods using coarse-milled flaxseed

Deliciously nutty flavor with trusted quality your consumers can rely on.

Made for better baking.

bakepur™ flax improves the functionality and nutritional value of baked goods while supporting cleaner ingredient labels and ALA Omega-3 claim opportunities.

Applications

- Baked goods
- Gluten-free baked goods
- Bread
- Muffins
- Rolls
- Cookies

Better performing gluten-free baked goods with added nutritional benefits.



Unmatched *purflax*[™] nutrition.

Every **purflax**[™] product undergoes our proprietary processing designed to maintain nutritional integrity.

Quality consumers look for.

Nutritional Claims

Because **purflax**[™] is processed under tightly controlled conditions, its nutritional integrity is preserved from seed to finished ingredient.

- Rich / excellent source of ALA Omega-3
- Highest source of lignans
- Source of protein
- Source of fiber

Wellness Claims

ALA Omega-3 is the only Omega-3 recognized as essential by the National Academy of Medicine. Adding just 160 mg of ALA Omega-3 (just 1.5 g of **purflax**[™] per serving) to your product allows you to make wellness claims for Omega-3 on your packaging.

- Supports heart health
- Helps maintain a healthy blood pressure
- Helps athletes maintain strength and stamina
- Powerful antioxidant

Our **purflax**[™] contains the highest ALA Omega-3 content of any whole-food source.

Get in touch.

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