

# BENEFITS OF GRAM **FLOUR**

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# ABOUT US



At WBM, we are committed to excellence in providing innovative products and solutions that enhance the lives of our customers. Founded with a vision to drive positive change,



WBM offers a wide range of high-quality products and services designed to cater to the diverse needs of our customers. Our product line stands out for its superior quality, innovative design, and reliability.

# GOALS AND OBJECTIVES

## Growth and Expansion

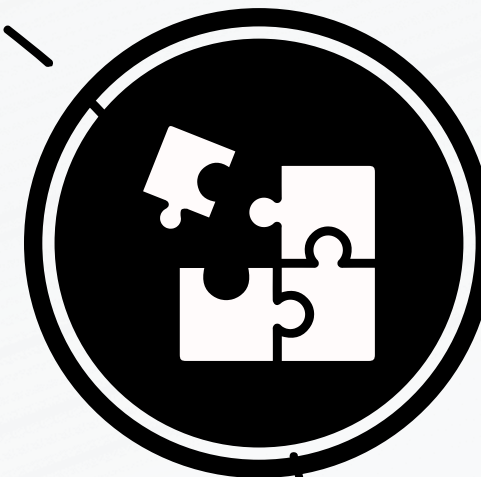
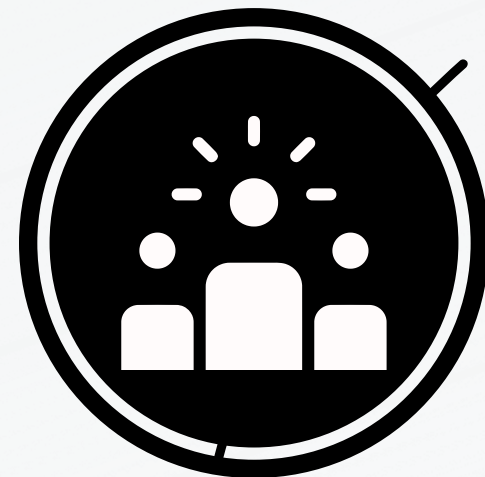
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## Customer Satisfaction and Quality

Ensuring customer satisfaction is at the core of everything we do at WBM. Our objective is to consistently deliver high-quality products and services that exceed customer expectations.

## Social Responsibility

WBM is dedicated to sustainability and making a positive impact on society. Our goal is to implement eco-friendly practices throughout our supply chain



# BENEFITS

## *Nutritional Benefits*



Gram flour, or besan, is packed with essential nutrients, making it a valuable addition to any diet. It is high in protein, providing a plant-based alternative for vegetarians and vegans.

- The flour is rich in dietary fiber, which aids digestion and promotes a healthy gut. Additionally, it contains essential vitamins and minerals, such as iron, magnesium, and folate, contributing to overall health and well-being.

Gram flour is incredibly versatile in cooking and baking. It can be used to create a variety of dishes, from savory pancakes (cheela) and fritters (pakoras) to thickening soups and stews.

- Its nutty flavor and fine texture make it an excellent substitute for wheat flour in gluten-free recipes. Furthermore, it is a key ingredient in many traditional recipes across cultures,

## *VisVersatile Culinary Usesion*





# CONCLUSION AND CALL TO ACTION

In summary, gram flour is a nutritional powerhouse that offers numerous health benefits and culinary versatility. From supporting weight management and promoting heart health to serving as a gluten-free alternative in various recipes, it is a valuable ingredient for everyone.

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