



**Integra
Foods**

Activate: BETTER.

Integra

we are the complete solution.

Better

is what we stand for.

*Feeding the body, mind and
soul is what we do.*

**We see a world
where people
aren't forced
to choose
between health
and taste.**



Join us.

We're the preferred partner of food
manufacturers with their finger on the pulse.

Pure: FABAs.

With a conscious and proactive mindset for sustainability, we've unlocked the power of nature to envision and create versatile, vegetal proteins and starches derived from faba beans that enrich nutritional needs and sensory preferences for everyone.

Pure: FABAs Protein

Pure: FABAs Starch

Unlike conventional wet extraction, we do not denature our proteins and starches through chemical modification.

Pure: FABAs is only physically modified using dry extraction without the use of solvents or enzymes.

This produces naturally functional and versatile clean concentrates which unlike denatured concentrates, do not need re-modification with additives or companion additives - the E-numbers - to make them usable for food manufacturing.

That's why Pure: FABAs requires no E-numbers, which is great news for your consumers who want you to use clean label ingredients.

Remarkably versatile

Gluten free

Smooth and creamy

Exceptionally bioactive

non-GMO

Environmentally sustainable

Outstanding texture and taste

No grit

Socially responsible

Allergen free

No bitterness

Vertically integrated

We'd like to hear from you.

Be true to your brand and consumers using our local replacement for the imported protein and starch you're currently using.

Have a question? Need a sample?

Looking to collaborate?

We'd like to hear from you.

Proudly produced in South Australia from Australian faba beans.

Choose us and you choose local.

Integra Foods.

Business and Product Information

Pure: FABA Protein and Starch Enrichment

Produced in South Australia from Australian faba beans, Pure: FABA is a highly adaptable plant protein and starch ingredient with exceptional nutritional and sustainability outcomes for food manufacturers who see the big picture and want to get ahead of the curve.

Ours is a story of provenance and integrity. Of integration and innovation. Choose us and you choose the source. It's a story of mindfulness and viability. Choose us and you choose the planet.

Pioneers in the pulse industry

Vertically integrated from a single source

Using 90% less power*, zero water and chemicals

*than wet fractionation

We invite you to explore the story of our business and turn the page on yours.

The push is on.

Consumer insights are driving rapid change across the food industry. Do you want to be ahead of the rest?

It's time to make your move and ...

Activate: BETTER.

A wellness renaissance is changing the way people think about their lives and they are joining the move for better.

People believe the choices they make about food are vital for the betterment of society and are using these choices to positively influence what matters to them.

Their core motivation is a healthy lifestyle that is respectful of others and the world they live in.

To be successful food brands need to make products that not only feed the body, but also the mind and soul of modern consumers.

BETTER: innovation.

We've answered the call for alternative plant-based ingredients that meet consumer aspirations, with the added benefit of improved functionality and versatility for food manufacturers:

Pure: FABA Protein Concentrate

Pure: FABA Starch Concentrate

'With an expected two billion extra people to feed by 2050, coupled with changing tastes and dietary preferences, there is a growing global appetite for more protein, produced more sustainably and from a wider variety of sources.'

BETTER: outcomes.

Locally grown and processed, our plant-based ingredients are the winning formula for taste, nutrition, and sustainability credentials.

Create delicious eating

experiences using Pure: FABA to peak the senses with an exciting taste, texture, and homogenous consistency people will love, without the need for masking and improvement additives.

Deliver the best of sustenance

and nutrition through increased bioactivity using Pure: FABA that is more quickly and easily broken down and absorbed by the digestive system.

Act responsibly

using Pure: FABA processed with our unique **ISO9001** and **ISO22000** certified dry fractionation process using 90% less power than wet fractionation, zero water and chemicals, derived from a resource-efficient pulse with the natural ability to reduce emissions by fixing nitrogen back into the soil for improved biodiversity, fertility, and soil structure.

BETTER: provenance.

We're uniquely positioned with a natural advantage to meet the growing demand for a transparent, sustainable food system, so we've joined the race to feed a wealthier, healthier planet.

Delivering healthy choices from a single source, we're a vertically integrated closed-loop processor allowing you unrivalled access to knowledge, integrity, and transparency about pulses and the ingredients we make from them.

Our faba beans are locally grown and sourced in Australia by specialist grain farmers under contract to our parent company Australian Grain Export.

For decades we've been a dynamic leader in the growth and development of Australia's pulse industry.

We forged the opening of many new markets around the world for Australian pulses, turning lowly 'break' crops into specialised, high value crops for farmers and international food manufacturers.

As consumers become more interested in how their food is grown, processed, and brought to market we'll help you build trust in the ingredients you're using by providing you deep, industry-leading transparency in sourcing and processing with full traceability back to the farmer.

BETTER: progress.

The pressure is on food manufacturers for sustainable innovation to deliver to the market products that meet peoples' evolving dietary and lifestyle needs.

We can help

Collaboration fuels innovation, so here's your chance to get inspired, partner with us at the source and set yourself apart from the competition.

As the rest of the industry risks compromising itself in the minds of consumers by using imported proteins and starches, we'll work with you as co-creators and instigators to spark game-changing ideas and find ground-breaking local solutions that meet the evolving demands of consumers.

Ready to work together?

Let's get started

When it comes to product formulation and development, we're the partner of choice for food manufacturers who see the bigger picture and want to get ahead of the curve.

Partner with Integra Foods today and strengthen your ingredient strategy.

We'd love to hear from you.

We're your ideal alternative plant-based protein and starch development partner.

'Understanding what consumers want to eat is critical to success. And in a world as fast paced as ours, staying ahead of the curve is paramount.'

BETTER: functionality.

Our plant-based ingredients deliver many benefits for food manufacturers, helping to make products that are very distinguishable to consumers over foods made using imported alternatives.

Pure: FABA Protein-Rich Concentrate

Superior solubility and viscosity

Better alternative to animal, soy, and pea protein in many applications

Exceptional digestible amino acid profile

Excellent homogenous finished product

Complementary and enhancing to other plant proteins

Fantastic emulsifying and foaming properties

Superb thickening and binding properties

Great for improving, fortifying and stabilising

Pure: FABA Starch-Rich Concentrate

Naturally high in protein and fibre

Superb thickening and binding properties

BETTER: application.

Thanks to its market-leading versatility and useability, Pure: FABA can be used extensively in food and nutrition markets. Food and nutrition product applications include:

Convenience foods

Dairy substitutes

Meat substitutes

Protein powders

Protein bars

Snacks

Meat analogues

Meat extenders

Beverages

Bakery products

Breakfast cereals

Dairy alternatives

Sports nutrition

Our Pure: FABA range of ingredients are ideal for vegan, vegetarian, keto, flexitarian, and gluten free dietary requirements.

The neutral to mildly earthy faba bean taste adds a smooth, pleasant texture and the creamy light colour is very easy to blend.

BETTER: composition.

	Pure: FABA Protein g/100g	Pure: FABA Starch g/100g
Protein	58*	16
Fat	4.4	1.3
Carbohydrates	23.3	70.1
Sodium	9.8	<5
Ash	5.0	2
Dietary Fibre	10.5	3

*Conversion factor x6.5 using Kjeldahl Method.

BETTER: credentials.

100 % plant-based

Non-GMO

Allergen free

Single source origin

Clean label ingredient

Sustainably sourced

Sustainably processed

Additive and chemical free

Provenance assured

100% traceable to farmer

High digestibility

Preferred animal, soy, and pea protein alternative

High-lysine, low-fat

Low sodium

No cholesterol

Suitable for vegan, vegetarian, keto, flexitarian, and gluten free dietary requirements

Free from toxic or harmful substances

Vertically integrated value chain

Closed loop processing

Smooth texture and viscosity

Performs as a stabilizer and improves consistency

Good fat and water-binding for stable emulsions

Excellent emulsifying characteristics and heat resistance

Good solubility in higher pH solutions

‘Success means responding to consumer demands for healthy, ethical, and sustainable food and providing the evidence to verify these claims.’

BETTER: foresight.

The message has never been clearer:

Plant protein continues to gain traction as the growing force of the plant-based food revolution marches on, driven by peoples' concerns about their health and the health of the environment.

Plant-based eating is evolving and developing strongly, moving on from disruptor status and reaching not just mainstream but global phenomenon status.

The rising appeal of plant-based food products has been rapid as consumers demand new food formats, new plant proteins and a high level of eating sophistication, with faba beans one of the fastest growing plant-based proteins.

Are you using this information to fuel innovation and growth?

No food strategy would be complete without examining the habits, choices and ideals driving consumer purchase decisions.

Understanding consumer needs, motivations and behaviour is key to developing successful food innovation strategies and plans.

Food manufacturers seeking future direction now have greater access to more comprehensive data and insight about the plant-based phenomenon than ever before.

Those who leverage this powerful information to identify new opportunities and drive better decision-making, will gain competitive advantage.

Is that you?

BETTER: certification.

We have a responsibility to manage the safety of your ingredients and the well-being of the people who eat your food. Something we take very seriously.

That's why Integra Foods is **ISO 9001** and **ISO 22000** certified.

Rarely seen in Australia, ISO 22000 is an extremely high level of certification of food safety management systems standards.

Rest assured the quality of your ingredients is safe with us.

Partner with us.

What we do and how we do it is simply: BETTER.

A strong food brand that identifies with consumers means you can honestly say that you know what your ingredients are made of, how they were grown, how they were prepared and importantly, who is behind them.

Here's your chance to strengthen your strategy.

Consumers believe sustainable, locally produced plant-based nutrition is a better choice for a better world.

Answering the call for alternative proteins starts with the right ingredients.

With a huge gap between what consumers want and what's available in new plant-based, alternative proteins there's plenty of room for opportunity.

Faba protein is an emerging star worldwide, experiencing a rapid rise in popularity not yet seen in Australia.

Do you have the right partner to help strengthen your strategy and support you capturing this new demand when it comes – before someone else does?

Uniquely positioned as a vertically integrated, local single-source value chain business, our expertise and experience are the edge you need to create winning food experiences and stay ahead of the curve.

We're open to ideas and would love to hear from you.

Let's talk.

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Food is a business like no other.

Food is not a commodity. It's not a consumer good.

It's far more important.

Food is a part of who we are. The way we eat tells our view on the world, our meaning in life.

Around the world people are reconnecting with food and exploring new alternatives.

Partner with us and join the move towards cleaning up food.

Clean living and clean environment through clean ingredients.

Rethink Food.

Activate better.



Integra Foods



An Australian Grain
Export company.

Produced in
South Australia.

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