

Pure: FABA Concentrated Protein



Nutrient-dense.

Label-friendly.

Non-GMO.

A remarkably versatile, naturally bioactive protein source with outstanding nutritional and sensory gains and application diversity.

Innovation.

Quality.

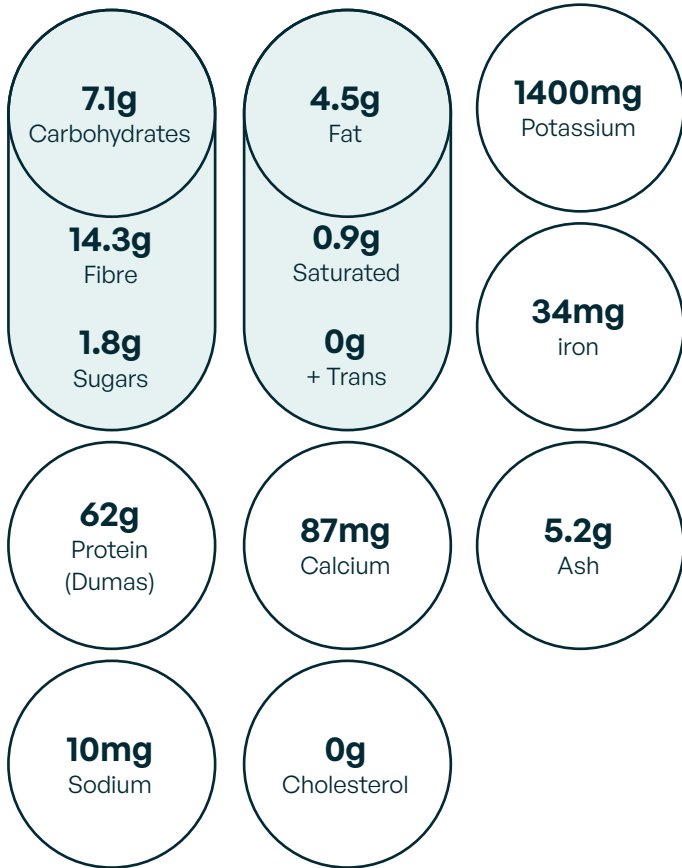
Reliability.

Packed with 60% protein and loaded with naturally occurring amino acids, vitamins, and micronutrients, Pure: FABA protein concentrate is an adaptable, nourishing ingredient for food manufacturers seeking to enhance or improve digestible protein content whilst adding a smooth, pleasing consistency and taste to the final product. Dry milled using 90% less power and zero water compared to conventional methods, and using no chemicals, solvents or enzymes, our nutrient-dense protein concentrate is non-GMO, gluten-free, and allergen free. It's 100% all-natural plant-protein sustainably grown and sourced direct from local farmers striving to increase soil health, encourage biodiversity, and improve the environmental management of their land.



**Activate:
BETTER.**

Nutritional Per 100g



Gains

Superior nutritional enrichment and digestive benefits

Excellent solubility with no sediment and sandy grit

Great emulsifying and stabilising properties

Outstanding amino acid profile

Impressive thickening and cohesion properties

Delicious mild flavour with neutral aroma and colour

Rousing smooth, creamy mouthfeel and texture

Clean, homogenous finish with uniform appearance

Appearance

Light off-white colour

Fine powder texture

Neutral beany aroma

Clean earthy taste

Application

Nutrition

Supplement powders

Beverages

Smoothies

Meat analogues

Meat extenders

Bakery

Protein bars

Snacks and crackers

Breads

Pizza crusts

Muffins

Cereals

Extruded and expanded cereals

Alternative Dairy

Desserts

Dairy alternative drinks

Plant-based smoothies

Coffee creamer

Non-dairy cheese

Yoghurt

Cheese

Ice cream

Alternative Meat

Burgers

Sausages

Nuggets

Stay ahead of the curve and stand out in your category by embracing the pristine qualities of Pure: FABA concentrated protein.

We're **ISO 9001:2015** and soon to be **ISO 22000:2018** certified.

Based on dry matter test results. Actual nutritional values may vary with seasonality and variety of faba bean stock. The information described above is offered solely for your consideration, investigation, and independent verification.

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by emailing
sales@integrafoods.com.au

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