Pure: FABA Concentrated Starch



Clean label.

Simple and Familiar.

Non-GMO.

An exceptionally reliable and consistent thickener and texturiser delivering excellent versatility and functionality across a wide variety of food and beverage applications.

Innovation.

Quality.

Reliability.

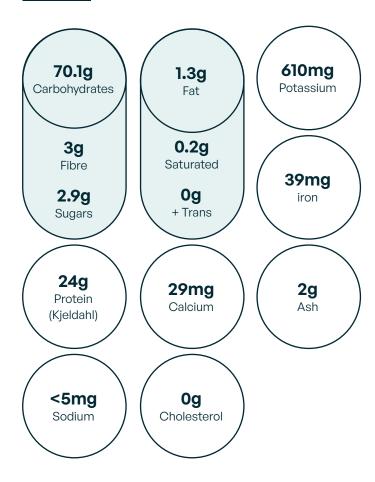
With rapidly growing demand for simple, familiar ingredients and clean labelling, native starches are the obvious solution for achieving market access through consumer appeal. Sustainably sourced and processed with strict attention to quality and performance, Pure: FABA concentrated starch is an all-natural, costeffective answer to improving and enhancing form and texture while constantly achieving the ultimate in a pleasing sensory experience such as taste and mouthfeel.

Packed with 24% protein and loaded with naturally occurring amino acids, vitamins, and micronutrients, Pure: FABA concentrated starch 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 nutrientdense protein concentrate is non-GMO, naturally gluten free, and allergen free. It's 100% all-natural plant-based starch sustainably grown and sourced direct from local farmers striving to increase soil health, encourage biodiversity, and improve the environmental management of their land.



Activate:

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 to coarse 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 standout in your category by embracing the pristine qualities of Pure: FABA concentrated starch.

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.

Information provided in this document is indicative of typical contents, typical performance, and typical application. This information is presented in good faith and believed to be correct at the time it was prepared. No responsibilities or warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving it will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

The labelling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules, and regulations prior to making labelling and claims decisions.

Clean and simple.

Pure and natural.

Samples can be requested online at integrafoods.au or by emailing sales@integrafoods.com.au

Partner with Integra Foods today and stay on trend.

