

# 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.**

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**Quality.**

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**Reliability.**

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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, cost-effective 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 nutrient-dense 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.



**Integra  
Foods**

**Activate:  
BETTER.**

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## 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 stand out 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.

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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](https://integrafoods.au) or  
by emailing  
[sales@integrafoods.com.au](mailto:sales@integrafoods.com.au)

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Foods today  
and stay on  
trend.

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