

# Pure: FABBA Flour



Protein rich.

Nutrient-dense.

Naturally versatile.

Elevate your recipes effortlessly with our faba flour - a powerhouse ingredient packed with minerals, protein, and fibre.

Explore the endless possibilities of faba flour in creating nutritious snacks, bread, cakes, cereals and pasta. Elevate your recipes with added protein, iron, B vitamins, potassium, magnesium, calcium and more. Ideal for health-conscious cooking and gluten or grain-free diets, faba flour enhances structure, colour and texture while providing essential amino acids and energy.

**Innovation.**

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**Quality.**

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**Reliability.**

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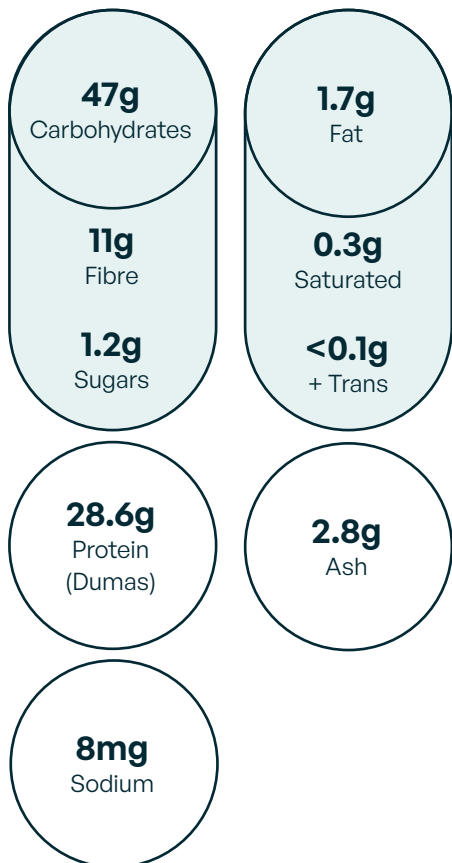


**Activate:  
BETTER.**

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## Nutritional Per 100g

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## Gains

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Superior nutritional enrichment and digestive benefits

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Excellent solubility with no sediment and sandy grit

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Great emulsifying and stabilising properties

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Outstanding amino acid profile

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Impressive thickening and cohesion properties

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Delicious mild flavour with neutral aroma and colour

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Rousing smooth, creamy mouthfeel and texture

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Clean, homogenous finish with uniform appearance

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## Application

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### Bakery

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Bread

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Muffins

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Pizza

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### Pasta

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Noodles

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### Savoury

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Cereals

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Crepes

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Pancakes

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### Sweet

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Cakes

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Biscuits

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## Appearance

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Light off-white colour

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Fine powder texture

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Neutral beany aroma

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Clean earthy taste

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

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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