

Pure: FABBA.

Protein-rich,
gluten-free flour.



Rethink: FOOD. Activate: BETTER. Unlock: OPPORTUNITY.

Our faba bean flour is not just a high-quality ingredient. It's also a smart investment.

Reformulate gluten-free bread the natural, healthy way

Protein-rich faba bean flour is a good alternative and suitable replacement for individual starches and flours currently used in gluten-free bread formulations. When combined with other hydrocolloids, it delivers results similar to those of current market-leading formulations.

When used at a rate of 50% of the total dry flour/starch weight in a gluten-free bread formula replacing modified tapioca or maize starch, our faba flour and resultant bread exhibit even porosity, good crumb and texture in line with market-leading brands.

Our all-natural faba flour contains 11% dietary fibre, which is higher than most modified starches used in gluten-free bread applications that the product has displaced.

Thanks to its strong gel and water-holding capacity, it's a cost-effective way to replace gluten-based protein in your baking applications.



Gluten-free bread formula (%w/w)

Water @ 30°C	41.0%
Dried Yeast	1.0%
Sugar	2.6%
Rice Flour	15.4%
Potato Starch	5.1%
Tapioca Starch	2.0%
Faba Bean Flour	22.5%
Psyllium Husk	1.6%
Egg White Powder	0.9%
Xanthan Gum	0.7%
Salt	1.0%
Cider Vinegar	0.5%
Canola Oil	5.6%

Endless possibilities for all types of baking

Protein-rich faba bean flour is a good source of soluble and insoluble dietary fibre and can be used in formulations to increase the dietary fibre content of baked goods to help achieve claims.

Faba flour has been shown to have high levels of resistant starch, which can promote a good gut microbiome. Resistant starch assists in boosting the production of butyrate, which is the optimum fuel for cells lining the gut and ensuring gut wall integrity.

If you want to increase dietary fibre or achieve a claim in your formulations, our faba bean flour will assist you or give you a better outcome than many modified starches on the market.

We are excited about the limitless options that all-natural faba flour can achieve, cost-effectively boosting nutrition for consumers and providing a versatile, functional, protein-rich flour source.

Elevate your product portfolio with Pure: FABA.

Using state-of-the-art clean technology, our flour is a pure, unadulterated ingredient produced with an environmentally friendly process, ensuring a nutritious and versatile product.

As a vertically integrated, local ingredient manufacturer, we're also well-positioned to simultaneously reduce your formulation costs.

Our unique business model and products offer a distinct value proposition, and a partnership with Integra Foods will keep you on trend.

We invite you to explore our website, which describes in detail what we do and how we do it - www.integrafoods.au

Looking for an incentive to rethink gluten-free baking and unlock new opportunities?

We're here to increase value and decrease costs. Help us explore the many benefits of our faba bean flour by trialling it in your formulations.

To request a sample or technical help, speak with our expert team today.

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Sources: 1. <https://www.csiro.au/en/research/health-medical/nutrition/Resistant-starch> 2. Sneha Punia, Sanju Bala Dhull, Kawaljit Singh Sandhu, Maninder Kaur Faba bean (Vicia faba) starch: Structure, properties, and in vitro digestibility—A review

Adopt the pristine qualities of the Pure: FABA range of ingredients to stay ahead of the curve and stand out to consumers.

Sustainably grown and produced in South Australia.

