

# Pure: FABA Flour



A versatile, gluten-free flour packed with essential nutrients - enhancing recipe performance, sensory appeal and better-for-you positioning.

Protein-rich

Nutrient-dense

Gluten-free

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

## BENEFITS

Gluten-free, high-fibre flour with nutritional lift

Excellent solubility with no sediment and sandy grit

Great emulsifying and stabilising properties

Clean label ingredient - single-origin flour

Enhances structure, moisture and softness in baking

Neutral flavour and aroma - ideal as a base flour

Great base flour or protein-fortified flour substitute

Good binding and emulsification in various formats

## APPEARANCE

Light off-white colour

Fine powder texture

Neutral beany aroma

Clean earthy taste

## APPLICATION

Cereals

Bakery

Crepes

Bread

Pancakes

Muffins

Cakes

Pizza

Biscuits

Pasta

Pastry

Noodles

Wraps

Sweet & Savoury

Flatbread

Sauces

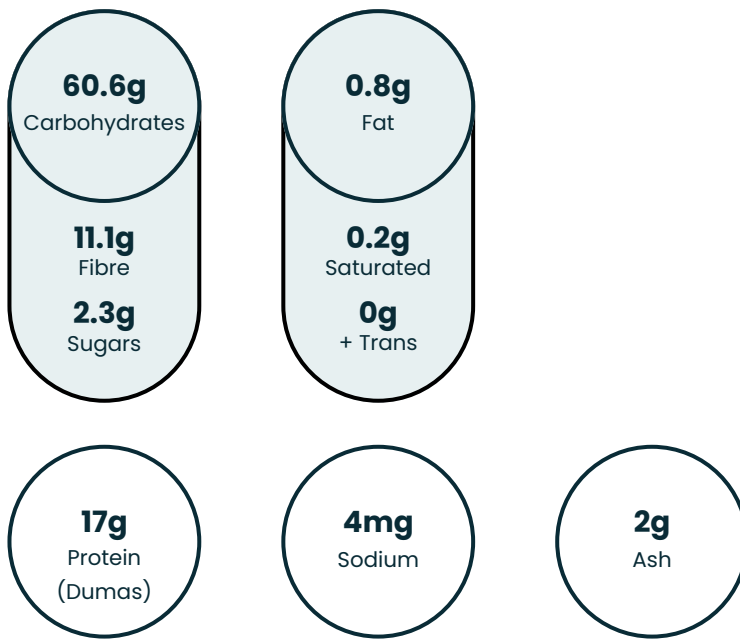
**Innovation.**  
**Quality.**  
**Reliability.**



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# NUTRITION/100G



Stay ahead of the curve and stand out in your category by embracing the clean gluten-free qualities of Pure: FABA Flour.

We're **FSSC 22000**, **ISO 22000** and **ISO 9001** accredited and our products are certified **non-GMO**, **Kosher** and **Halal approved**.

**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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