

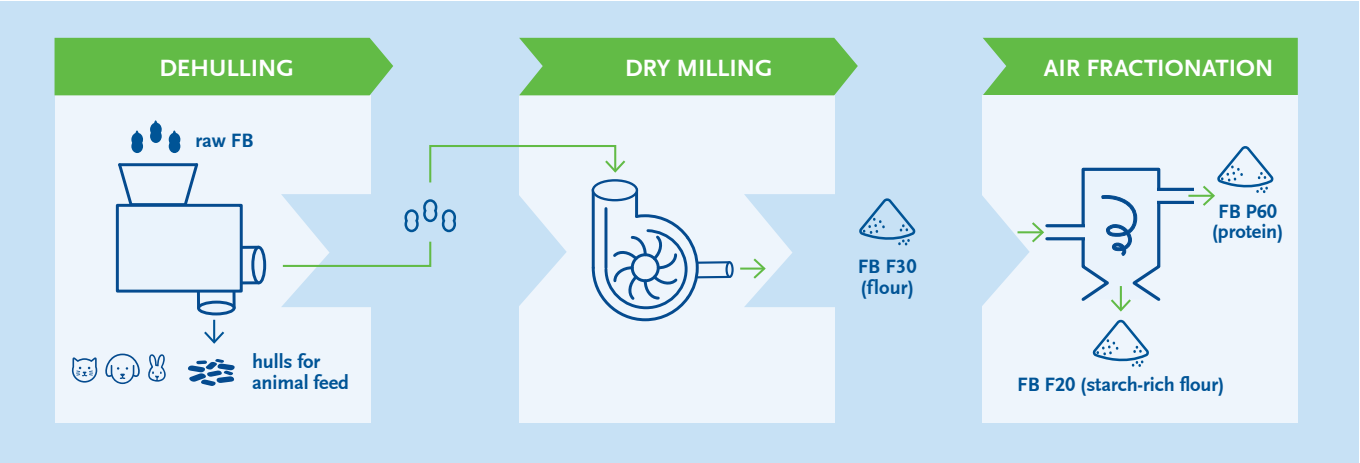
Meeting modern demands with plant-based ingredients.
Go for protein enrichment with BeneoPro FB.

Consumers are increasingly embracing plant-based proteins as a way to support both personal health and environmental responsibility. An interesting challenge for the food industry that works in a world with rising production costs and stricter rules pushing up the cost of animal protein prices. Here, plant proteins can offer a cost-effective and sustainable alternative.

Smart functionality, better nutrition, greater value

Where isolates rely on energy-intensive wet extraction and more processing steps, our faba bean protein concentrate takes a leaner path as it is developed by a simple process called dry fractionation. We mill dehulled beans to flour and use air classification to separate a fine, protein-rich fraction from a starch-rich one, yielding a protein concentrate and a starch-rich flour that both add nutritional and functional value.

The simplicity of this process preserves part of the bean's native protein, starch and fibre, which boosts texture, binding and emulsification – **delivering performance with a cleaner, more cost-effective and less processed ingredient**. In addition, the ingredients also retain more of their natural composites like minerals and vitamins.



beneo
connecting nutrition and health

Highly sustainable, zero-waste protein ingredients

In the field, faba beans naturally fix nitrogen, supporting soil health and reducing fertiliser needs. They grow well in mild-climate areas with good rainfall, so no irrigation is needed, while crop rotation and biodiversity benefit in parallel. With this low energy production, we use renewable electricity, no process water, and valorise 100% of the bean – nothing goes to waste.

Versatile functionality in food applications

Faba bean protein holds its own in comparison to pea and soy proteins as it delivers a winning combination of **mild taste, light creamy colour and versatile performance**. From excellent emulsification and foaming to good solubility, natural thickening and binding properties, this concentrate helps create smooth textures and stable structures across a wide range of applications.

A **heat-treated version is also available**, enabling use in cold-processed and low-heated products. This opens up a wide array of innovative plant-based applications like vegan chocolate and dressings with an enjoyable taste and smooth mouthfeel.



Outstanding performance in baked goods

Faba bean protein concentrate offers **excellent emulsifying, foaming, texturizing and binding** properties. This results in soft baked goods with a good crumb structure, appealing volume and nice mouthfeel. Unlike many plant proteins, it delivers these benefits with a neutral taste and colour, making it easier to **replace eggs** in recipes like muffins, cakes, biscuits or even a meringue. Thanks to its very good foaming properties, you can easily replace the egg white in a meringue and still deliver an impressing pavlova.



Mouthwatering savoury applications

In plant-based meats and fillings, faba bean protein concentrate contributes to superior **water-holding** capacity, supporting juiciness and good firmness. Its good emulsifying property helps maintain **stability** and prevents separation during cooking. The heat-treated version can be used in **cold-processed meat alternatives** to provide a good and stable texture, while it can replace eggs in vegan sauces.



Good mouthfeel in dairy-free

Thanks to its good foaming capacity, faba bean protein concentrate can be used in **aerated products** such as whipped cream, mousse and barista-style plant-based coffee creamer. Its great solubility results in good tasting dairy alternative drinks that can be enriched in proteins without leaving a residue at the bottom. In addition, its texturizing properties provide body and fuller mouthfeel as well as a silk **smoothness** to dairy-free desserts and spreads.



Protein enrichment across categories

With its naturally high protein content, faba bean protein concentrate is an effective way to boost protein levels in a wide range of recipes; from snacks and bakery to savoury and dairy alternatives. For applications where a complete essential amino acid profile is required, faba bean protein combines perfectly with BENEO's rice protein, delivering a balanced, plant-based protein source that supports nutritional claims and meets the expectations of active, health-focused consumers.

Faba bean protein range – composition

Ingredient name	Protein[1] (g/100g)	Carbohydrates[1] (g/100g)	Fibre[1] (g/100g)
Faba bean protein concentrate	61[2]	9	13
Faba bean starch-rich flour	21	59	4.7
Faba bean flour	29	46	8.5

[1] Indicative typical contents; protein values (Nx6.25) (according to EU food legislation)

[2] Contains min. 60% protein on dry matter



Why work with BENEO?

Our expertise at your fingertips

Through a unique chain of expertise, we offer our customers the basis for new product ideas and successful product launches. Our state-of-the-art **production sites** around the world ensure sustainable and high quality ingredients at all time.

The BENEO-Technology Center provides you with expert advice on the impact of our ingredients on formulations and processes. Apart from formulation and **recipe development**, this includes technical food concepts, on-site consultancy, process knowhow and naturally technical problem solving.

The experts at the BENEO-Institute combine deep knowledge in physiology, nutrition, and regulatory affairs to provide well-rounded guidance to our customers. They translate complex **nutrition science** into clear, impactful communication while also monitoring food legislation at both national and international levels. This unique combination of expertise ensures that customers receive support not only in developing innovative recipes, but also in both preparing nutritional messages and navigating **regulatory** and labelling requirements.

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