





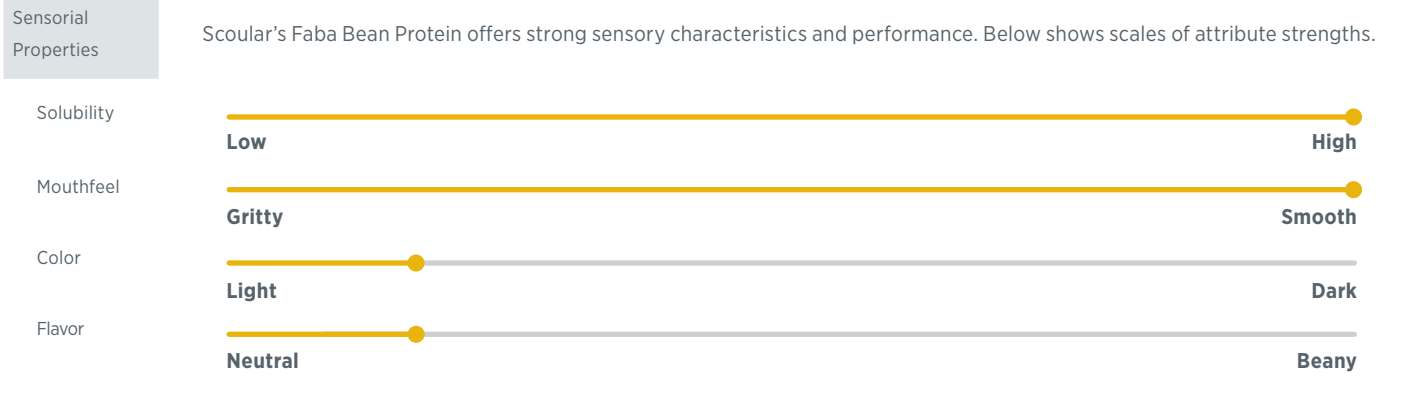


Faba Bean Protein

Scoular’s Faba Bean Protein is a plant protein powder made from Australian-grown faba beans (also known as fava or broad beans). Delivering a creamy mouthfeel and neutral taste, this clean label ingredient is highly soluble which allows for greater levels of protein without compromising taste and texture.

- 
Strong
Functionality
- 
Neutral Taste
& Light in Color
- 
Allergen-Friendly,
Gluten-Free
- 
Protein-Rich
- 
Clean Label
- 
Plant-Based

Description	Our faba bean protein is extracted through a proprietary, solvent-free process that improves color, flavor and mouthfeel and helps protect the proteins’ functional properties to deliver 87% protein. The stability of this clean processing also results in functional consistency from lot to lot.			
Benefits	With the most neutral taste and light color profile on the market, this non-GMO, clean label solution brings high functionality and optimal sensory to a wide range of applications.			
Applications	<ul style="list-style-type: none"> • RTD and Powdered Beverages • Nutritional & Snack Bars 	<ul style="list-style-type: none"> • Bakery & Tortillas • Pasta 	<ul style="list-style-type: none"> • Meat & Meat Alternatives • Dairy & Dairy Alternatives 	<ul style="list-style-type: none"> • Extruded Snacks & Cereals • Chocolate & Compound Coatings
Safety & Quality	Products are RTE with a kill step.			
Can Support Claims	<ul style="list-style-type: none"> • Clean Label • Gluten-Free 	<ul style="list-style-type: none"> • Plant-Based • Vegan 	<ul style="list-style-type: none"> • Keto • High Protein 	<ul style="list-style-type: none"> • Egg Free • Low Carb



Sustainability Spotlight

Faba beans are pulse crops, which have the unique ability to fix nitrogen. That means that faba bean plants can absorb nitrogen from the air and store it in the soil, providing nutrition to the next crop planted. Because of this unique ability, the need for chemical fertilizer is reduced when a farmer plants their next crop.

When it’s time for processing, faba beans are converted to protein isolate using an efficient extraction process that requires no solvents or enzymes, with all waste streams being recovered.