

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.

APPLICATION

Cereals	Bakery
Crepes	Bread
Pancakes	Muffins
Cakes	Pizza
Biscuits	Pasta
Pastry	Noodles
Wraps	Sweet & Savoury
Flatbread	
Sauces	

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

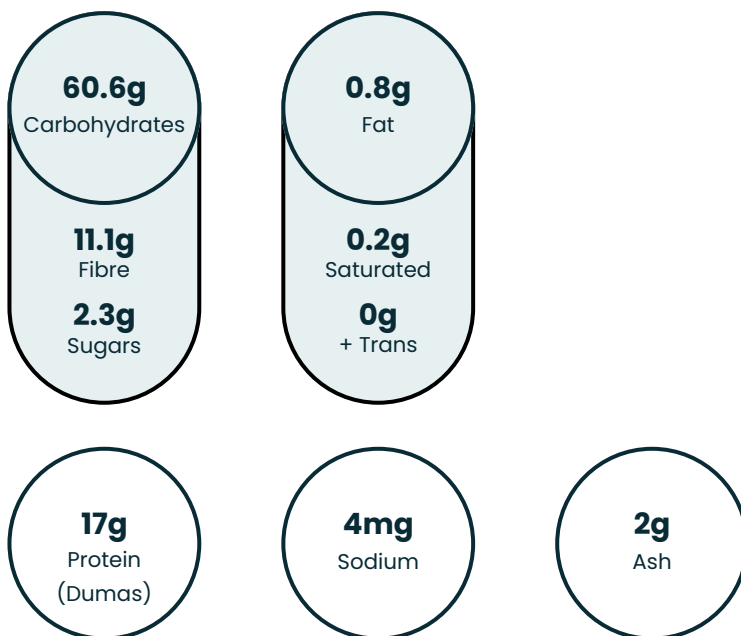
Innovation.
Quality.
Reliability.



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NUTRITION/100G



Stay ahead of the curve and standout 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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