



Plant-based ingredients for sustainable product innovation.

Go for protein enrichment with BeneoPro FB!

While sustainability and plant-based were still niche a few years ago, today they are at the forefront of many business strategies. By 2026 the plant-based protein market will be valued at USD 15.6 billion – growing at an impressive CAGR of 7.2% during the forecasting period ¹.

Plant-based food and drink items now regularly pop up on consumers' shopping lists - also because plant-based eating has spread well beyond dairy and meat to categories such as plant-based bakery and chocolate.

To make these products tasty and nutritional, nature provides ample of options, such as nuts, seeds, peas, beans, roots, ... Depending on the finished product you're going for, all of these have their merits. BENEО offers various solutions with its functional protein from faba bean (also known as faba or broad bean). You can be certain it will be a hit with consumers, as those that already consume it consider faba bean a sustainable, tasty and healthy protein source².

Consumers around the globe ...:



77% are concerned about **climate change** and the environment ⁵



69% are interested in **plant proteins** ⁶



4 in 5 people have **heard of faba beans**; 85% of them **eat these** to some extent ²

¹ Marketsandmarkets, Plant-based protein market, forecast to 2026;

² FMCG Gurus, Faba bean analysis May 2022;

³ BENEО Plant-based Survey 2021;

⁴ Health Focus International, Global Trends Study 2022

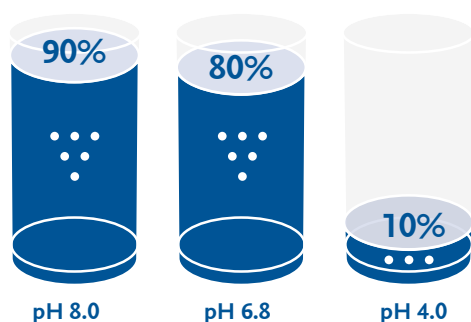
The BeneoPro FB range & composition:

	Protein ³ (g/100g)	Carbohydrates ³ (g/100g)	Fibre ³ (g/100g)
Faba bean protein concentrate	61 ⁴	1.9	17
Faba bean starch-rich flour	22	59	4.7

Highly soluble protein

Protein enriched smoothies or vegan drinks have become part of consumers' healthy lifestyle. Though highly desirable, protein-enriched applications are not always easy to formulate. For example in drinks, nobody likes to see a residue at the bottom of a bottle. Thanks to the high solubility of our faba proteins, there is no sediment or sandy mouthfeel in your end product. Instead you can offer a beautifully homogenous and stable drink with a pleasant texture and good taste to your consumers.

Solubility:



Furthermore, faba protein has good emulsifying and foaming properties, which is very useful for example when preparing a vegan cappuccino-style drink with our BENEIO recipe of dairy-free coffee creamer. Faba bean proteins offer a good homogenous end product that flexitarians, vegetarians and vegans will adore.



Our ingredients offer several very distinguishable features:

BENEIO's faba bean protein concentrate

Superb solubility

Good alternative to animal (egg/milk) and soy protein in certain applications

Great amino acid profile, complimentary to cereals

Very good emulsifying properties

Thickening & binding properties

BENEIO's faba bean starch rich flour

Naturally high in protein

Thickening & binding properties

³ Indicative typical contents; protein values (Nx6.5) (according to EU food legislation);

⁴ Contains min. 60% protein on dry matter;





The BeneoPro FB range can be used in a variety of applications and recipes.

Dairy alternative products

- Fermented oat dessert
- Chocolate plant-based dessert
- Dairy alternative drink
- Plant-based fruit smoothie
- Plant-based coffee creamer
- Non-dairy cream cheese



Bakery products

- Plant-based muffin
- Wholemeal bread
- Shortbread
- Crackers
- Pizza crust



Sports nutrition

- Protein bar



Breakfast cereals

- Extruded and expanded cereals



Faba bean protein for a sustainable consumer answer

With as much as 4 in 5 consumers globally concerned about climate change and the environment⁵, sustainability objectives are key to pursue in any industry. Throughout BENE0's entire supply chain sustainability is top of mind; definitely so with our functional protein line extension. Pulses help reduce greenhouse gas emissions at farm level. For example, faba beans provide nitrogen by themselves and subsequent plants so that nitrogen fertilisation is not necessary.

At the beginning of 2022, the decision was taken to invest in a new pulse processing site, where the chosen production process will require less energy than alternative processes. As such it will contribute to BENE0's overall carbon neutrality and sustainability targets.

The faba beans for this plant will be locally sourced from farmers contracted by our mother company, Südzucker AG, a certified member of SAI Platform (Sustainable Agriculture Initiative). We focus on growing a sustainable, healthy and resilient agricultural sector, whilst creating strong and secure supply chains. As we manufacture the faba bean protein, starch rich flour and hulls, the crop will be fully used and completely valorised for functional ingredients.

⁵ BENE0's plant-based survey 2021

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