

Plant based proteins

Sustainable protein enrichment with **faba bean** | **BeneoPro FB**

Vicia faba, also known in the culinary sense as broad bean, fava bean or faba bean, is widely cultivated as a crop for human consumption, and even considered as one of the earliest domesticated legumes.

Our faba bean will be grown with local farmers and its protein obtained via a dry fractionation process in the nearby German factory. This production site will use a sustainable way of production that uses significantly less energy and water than a wet process (the latter which is generally used to make protein isolate).

Protein enriched smoothies or vegan dairy-free drinks have become part of consumers healthy lifestyle. Though highly desirable, not always easy to make, as no one likes to see a residue at the bottom of a bottle. Thanks to the high solubility of our faba bean proteins, there is no sediment or sandy taste in your end product. Instead you can offer a beautiful homogenous smoothie with a pleasant mouthfeel to your consumers.

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

Throughout our entire supply chain, sustainability is key with this product line. BENEIO has just invested in a new pulse processing site in Europe, where the chosen production process will be one of low energy consumption in comparison to alternative processes. The faba beans for this plant will be locally sourced from farmers contracted by our mother company, Südzucker AG, who is a certified member of SAI. As such we focus on growing a sustainable, healthy and resilient agricultural sector, whilst creating strong and secure supply chains.

Classic food application with BeneoPro FB are baked goods, dairy alternatives, cereals, extruded products, meat & meat alternatives, protein bars, pasta, pastry, snacks and soups & sauces .

Gluten-free rice protein | Remypro

BENEO's endosperm rice proteins is an all-natural, gluten-free, non-GMO, hypoallergenic ingredient with an excellent amino acid profile and digestibility. The latter as well as its hypoallergenic profile make it the ingredient of choice for baby food applications.

Remypro, having a high protein content (>84% ds) is a concentrated source of rice proteins, higher than almost any other plant-based protein source. It is a good protein source for mainstream, as well as gluten-free products.

Nutritional benefits:

Natural food ingredients - for clean label and organic products

Free from Gluten- and dairy-free

Highly digestible - even for the youngest consumers

Hypo-allergenic

Source of plant protein

Technical benefits:

Remypro provides solutions for gluten-free extruded cereals

BENEO's Remypro is an ideal plant-based protein source for the creation of gluten-free extruded cereals. Our rice protein do not only allow to include significant levels of protein with only limited impact on product expansion rate, it also considerably improves crispness and stable bowl life.

Remypro for tasty protein enrichment

BENEO's Remypro can easily be incorporated into protein/ energy bars and (gluten-free) baked goods to obtain high-protein products with excellent taste and texture.

Remypro in instant mixes to boost nutrition

Thanks to its high digestibility and excellent amino acid profile, Remypro can easily be used alone or combined with other proteins to formulate instant nutrition mixes like meal replacement drinks and shakes, enriched with proteins.

Typical food application for rice protein are protein and energy bars, meal replacement mixes, baked goods (incl. gluten-free), batters and extruded (puffed) cereals.

Textured Pea Protein

Textured Pea Protein with a natural creamy-yellow colour are crafted from 100% pea protein with diverse protein concentrations. They are tailored to fulfill customer requirements and deliver the necessary texture and solidity to various food applications.

The following applications demonstrate the versatility of pea-based TVP, making it a valuable ingredient in the creation of a wide range of plant-based dishes:

Plant based burgers, vegan meatballs, vegetarian sausages, taco fillings, stir-fries, meatless meatloaf, vegan meat sauces and soups, protein bars, dairy-free cheese and meat alternatives, high-protein baked goods and many more.

The textured pea protein is available in different sizes , from chunks to powder. They are a clean label, gluten-free, soy free and functional ingredient with two different protein contents (55% and 65%).

Available fractions:

Chunks (15-25mm): P55C & P65C

minced (2-8mm): P55M & P65M

grits (0,5-2mm): P55GS & P65GS

powder (<0,5mm): P55P & P65P

GRANEA is fully equipped and ready to develop unique formulations according to our customers' individual requirements. Whether you have specific nutritional goals, flavor preferences, or texture requirements, innotaste and GRANEA are dedicated to crafting solutions that align with your vision and needs.

Kontakt Innotaste

Düsseldorfer Str. 103 · 47809 Krefeld

(GPS: Floßstraße)

Postfach 9005 · 47747 Krefeld

Tel. +49 (0) 2151-525-470

Fax. +49 (0) 2151-525-489