

Organic Fava Bean Protein Powder



What is Organic Fava Bean Protein Powder?

Organic Fava Bean Protein Powder is meticulously crafted from 100% pure, organically cultivated fava beans (*Vicia faba*), also commonly known as **broad beans**. The process typically involves dehulling, wet milling, and then isolating the protein through gentle, mechanical, or enzymatic methods. This careful approach ensures the preservation of fava bean protein's high nutritional value, excellent digestibility, and remarkably neutral flavor, which is a significant advantage over some other plant proteins. The organic certification guarantees that the raw materials are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Fava bean protein is rapidly emerging as a preferred alternative in the plant-based market due to its comprehensive amino acid profile, including all nine essential amino acids. It boasts high bioavailability and is celebrated for its excellent digestive tolerance, making it an ideal choice for sensitive consumers. Furthermore, it is naturally free from major allergens like gluten, dairy, soy, and nuts (excluding fava beans themselves), making it a powerful ingredient for "free-from" and clean-label product development. Its light color and mild taste also offer superior versatility for formulators looking to minimize flavor impact and achieve excellent texture in their final products.

Specifications

Attribute	Details
Common Names	Fava Bean Protein Powder, Broad Bean Protein Powder
Latin Name	<i>Vicia faba</i>
Source	100% Organic Fava Beans
Processing	Dehulling, wet milling, protein isolation, drying
Protein Content	Typically 60-80% (dry basis), customizable options available
Appearance	Fine, off-white to light beige powder
Aroma & Flavor	Very mild, neutral, slightly earthy notes (minimal)
Texture	Fine, uniform powder
Fiber Content	Low (typically <5%)
Fat Content	Very Low (typically <2%)
Moisture Content	Max 8%
Bulk Density	0.40-0.60 g/cm ³
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent)
Heavy Metals	Low levels, compliant with international regulations
Key Nutrients	Complete Protein (all EAAs), Iron, Magnesium, Zinc, Folate

Key Features

- **Complete Plant-Based Protein:** Contains all nine essential amino acids, making it a high-quality vegan protein source for muscle growth, repair, and overall body function.
- **High Digestibility & Bioavailability:** Renowned for its excellent protein digestibility, ensuring efficient nutrient absorption and minimizing digestive discomfort.

- **Neutral Flavor Profile:** Offers a very mild, clean taste, allowing it to be easily incorporated into a wide range of formulations without imparting strong off-notes.
- **Exceptional Allergen-Friendly:** Naturally free from major allergens including gluten, dairy, soy, peanuts, and tree nuts, making it a perfect choice for “free-from” product lines and sensitive consumers.
- **Good Source of Minerals & Vitamins:** Naturally provides important minerals such as **Iron**, **Magnesium**, and **Zinc**, along with **Folate**, contributing to overall health and vitality.
- **High Purity & Functionality:** Typically offers a high protein concentration with low fat and fiber, leading to good solubility, emulsification, and gelling properties in various applications.
- **Organic & Clean Label:** Derived from certified organic fava beans, ensuring a product free from synthetic pesticides, herbicides, and GMOs, supporting transparent ingredient sourcing.
- **Sustainable Sourcing:** Fava beans are a sustainable and nitrogen-fixing crop, aligning with environmentally conscious brand values.

Applications

Our **Organic Fava Bean Protein Powder** is a highly versatile and increasingly popular ingredient for a multitude of B2B applications across the nutraceutical, food, and beverage industries:

- **Protein Supplements:**
 - Premium standalone protein powders and high-quality vegan protein blends.
 - Ideal for “free-from” and allergen-friendly protein products targeting a broad consumer base.
 - Meal replacement shakes and functional protein drinks.
- **Plant-Based Alternatives:**
 - Key ingredient in innovative plant-based dairy alternatives (milks, yogurts, ice creams) for added protein and improved texture.
 - Core component of vegan meat alternatives (e.g., burgers, sausages, nuggets) for texture, binding, and protein content.
- **Functional Foods & Beverages:**
 - Protein bars, energy bites, and healthy snack formulations where a clean taste is crucial.
 - Smoothie mixes, functional beverages, and powdered drink mixes.
 - Baked goods (breads, muffins, cookies) for protein fortification and improved texture.

- **Nutraceuticals:**

- Ingredient in capsules, tablets, or powdered supplements focusing on muscle recovery, weight management, or general wellness.

- **Sports Nutrition:**

- Formulations requiring a highly digestible, complete protein for muscle building and recovery.

Why Choose Our Organic Fava Bean Protein Powder for Your Business?

Partnering with us for your **Organic Fava Bean Protein Powder** needs ensures a cutting-edge, high-demand ingredient that addresses key market trends and consumer preferences:

- **Pioneer the Market:** Be at the forefront of plant-based protein innovation with an emerging ingredient that offers superior functionality and consumer appeal.
- **Guaranteed Organic Certification:** Our fava bean protein powder adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Functionality:** Offers excellent digestibility, a neutral flavor, and high protein concentration, providing a distinct advantage in product formulation and sensory experience.
- **Unrivaled Allergen Solution:** Provides a safe and effective protein for consumers with common dietary sensitivities, significantly broadening your product's appeal.
- **Consistent Quality & Purity:** Our meticulous sourcing and processing methods ensure a reliable, pure, and safe product batch after batch, meeting rigorous international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team can provide detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the typical protein percentage of your Organic Fava Bean Protein Powder?

A: Our **Organic Fava Bean Protein Powder** typically contains **60-80% protein** on a dry basis, with customizable options available to meet specific formulation requirements.

Q: Is Organic Fava Bean Protein Powder considered a "complete protein"?

A: Yes, **Organic Fava Bean Protein Powder** is a **complete protein**, containing all nine essential amino acids, making it an excellent and standalone plant-based protein source.

Q: Is your Organic Fava Bean Protein Powder allergen-friendly?

A: Yes, our **Organic Fava Bean Protein Powder** is naturally free from common allergens such as **gluten, dairy, soy, peanuts, and tree nuts**. While fava beans themselves are legumes, they are often tolerated by individuals with sensitivities to other plant proteins, making them a good "free-from" option.

Q: What is the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Fava Bean Protein Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F/24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Does Organic Fava Bean Protein Powder have a strong flavor or "beany" aftertaste?

A: One of the key advantages of **Organic Fava Bean Protein Powder** is its **remarkably neutral flavor profile**. Any earthy or "beany" notes are minimal, allowing it to be easily integrated into a wide range of food and beverage products without compromising their original flavor.

Packing

