

ATURAFP85

Fava Bean Protein

Fava Bean Protein is a wet fractionated and spray dried protein produced to the highest of standards. Ideal for food fortification as well as nutritional blends and supplementation

Produced in our state-of-the-art manufacturing facility, from UK-sourced fava beans, Atura FP85 is both allergen and GMO-free.



Plant-based functional excellence



High in Protein

FP85 is a powder with an 80% protein content.



Clean Flavour

Our unique process delivers a neutrally flavoured protein.



Low Viscosity

FP85 is a low viscosity protein ideal for protein fortification.



Texture & Mouthfeel

Uniform particle size leads to a smooth mouthfeel with no chalkiness.

Nutritional Profile



Protein



EEAs



of total amino acids is Leucine



PDCAAS



Low in Carbohydrates

ATURA

PLANT ORIGIN PROTEINS

Deltagen UK manufactures a range of high-quality plant proteins sustainably sourced from fava beans, chickpeas and red lentils.

Our portfolio of pulse concentrates, flours and isolates offer solutions-based approach for food, beverage and nutrition. The appropriate use of these versatile, natural ingredients can address common challenges such as Nutriscore enhancement, nutritional improvement and clean label.

But that's only part of the picture. What sets us apart is the strength of our technical platform, focus on excellence, and a firm commitment to sustainability.

Key Points:

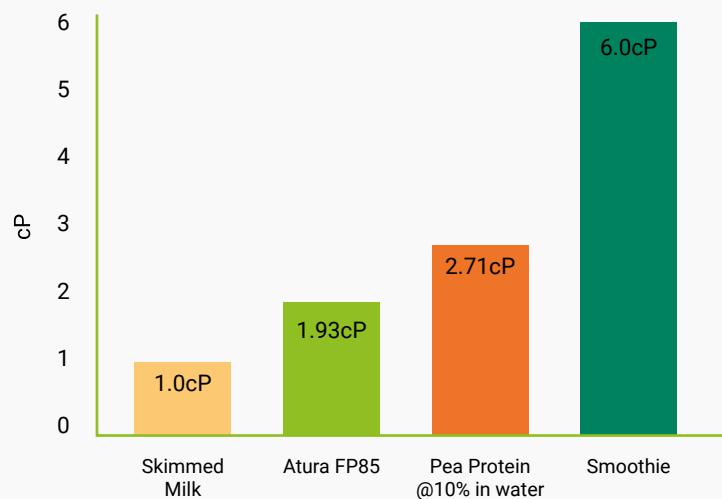
- ✓ Application expertise
- ✓ R&D focus
- ✓ In-house Microbiology testing
- ✓ Quality Manufacturing: FSSC 22000, Organic, Kosher & Halal
- ✓ Sedex Approved
- ✓ Powered by Solar Energy



Fava Beans grown in UK

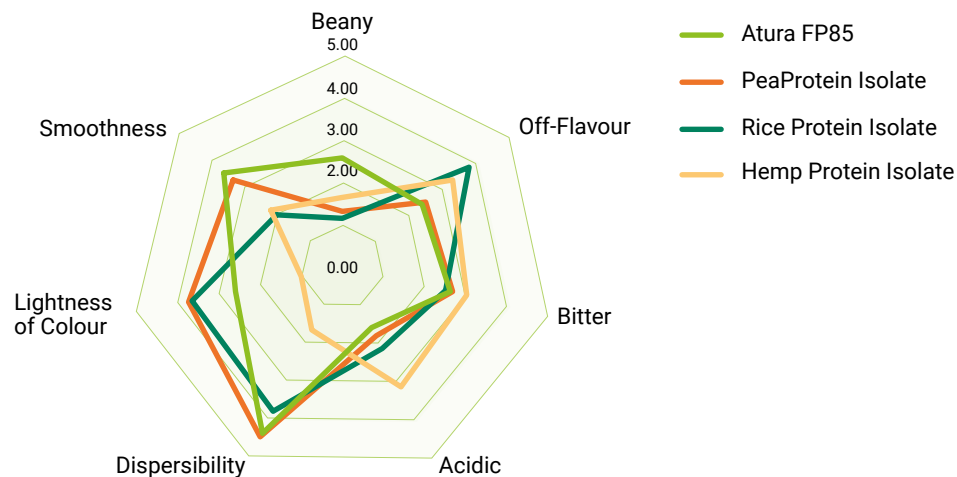
Low Viscosity

Our separation process yields a low viscosity proteins which is ideal for shakes, smoothies and other RTD applications.



Comparison of Sensory Properties

Atura FP85 shows excellent organoleptics properties in comparison to competitor proteins:



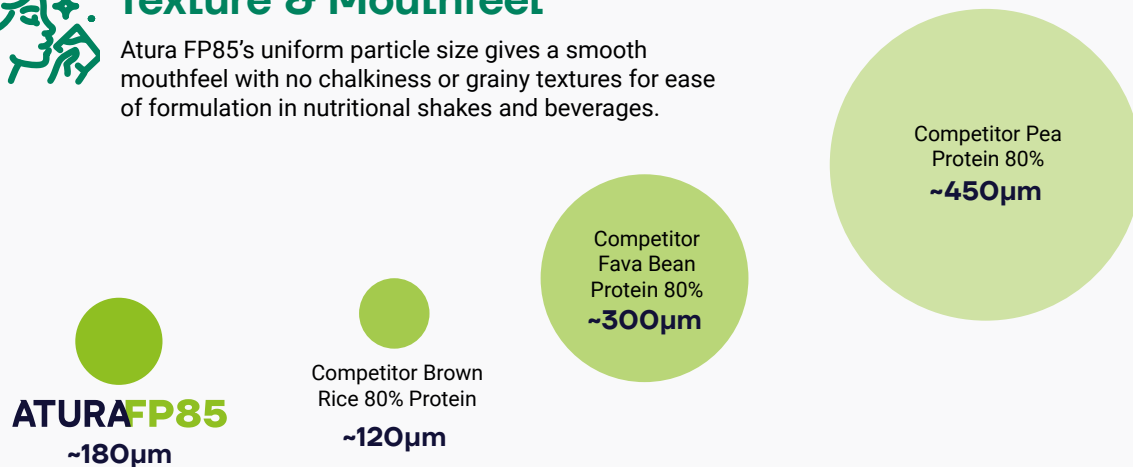
Natural Lightness

Atura FP85's has a light colour in comparison to its competitors making it versatile in a variety of applications.



Texture & Mouthfeel

Atura FP85's uniform particle size gives a smooth mouthfeel with no chalkiness or grainy textures for ease of formulation in nutritional shakes and beverages.



Recipe

Salted Caramel Fava Bean Protein Shake


Plant-based


Gluten-free


Non-GMO


Non-soy


Kosher

Typical Nutritional Information	Per 100g Powder	Per 30g serving
Energy (kJ)	1628	486
Energy (kcal)	383	115
Total Fat (g)	4.3	1.3
of which Saturates (g)	0	0
Carbohydrates (Available) (g)	3.6	1.1
of which Sugars (g)	0	0
Fibre (g)	1	0.5
Protein (g)	82	25
Salt (g)	0.97	0.29

Smooth Mouthfeel

The particle size distribution of Atura FP85 gives a smooth mouthfeel with no chalkiness.

Great Flavour

Atura FP85 provides a neutral sensory profile to allow the creation of variety of flavours in final products.

Excellent Stability

When dispersed in water the Atura FP85 gives excellent stability with minimal settling.

Ingredients	%
Atura Fava Bean Protein 80%	96.1%
Sucralose	0.25%
Xanthan Gum	1.6%
Salt	0.97%
Edlong Half & Half Flavour 1412640	0.30%
Edlong Caramel-type Flavour 1413582	0.78%

Other Applications

Atura FP85 is a versatile low viscosity protein with excellent nutritional profile that can be used across a range of applications.



Bakery



Meat alternatives



Vegan cheese



Nutritional beverage



Protein enrichment

Other Atura Functional Proteins



ATURAFP80



ATURACP70

