ATURA FP60

Fava Bean Protein Concentrate



Fava Bean Protein Concentrate is a dry fractionated protein which is produced to the highest of standards. Ideal for food applications to add protein, increase stability and emulsify.

Produced in our state-of-the-art manufacturing facility, from UK-sourced fava beans, Atura FP60 is both allergen and GMO-free and available with organic certification.

Plant-based functional excellence

Highly Soluble

Excellent solubility ensuring stability and performance.

Emulsification

Excellent fat encapsulation and stability.

Natural Colour

Off white colour for formulation simplicity.

Texture & Mouthfeel

Fine particle size for smooth emulsions and excellent mouthfeel.

Nutritional Profile

60% Protein

10% Fibre

0.70 PDCAAS

Fat Low in Saturated fat

Magnesium Zinc Potassium Source of minerals

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:

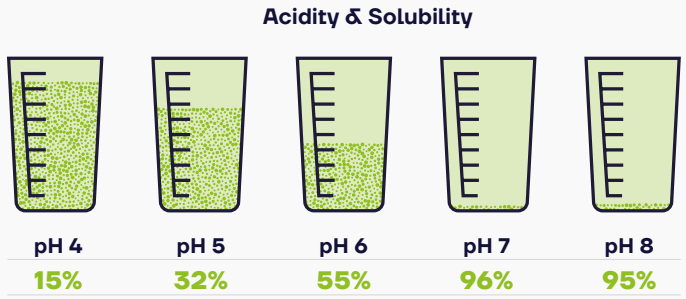
- Application expertise
- R&D focus
- In-house Microbiology testing
- Quality Manufacturing: FSSC 22000, Organic, Kosher & Halal
- Sedex Approved
- Powered by Solar Energy



www.aturaproteins.com

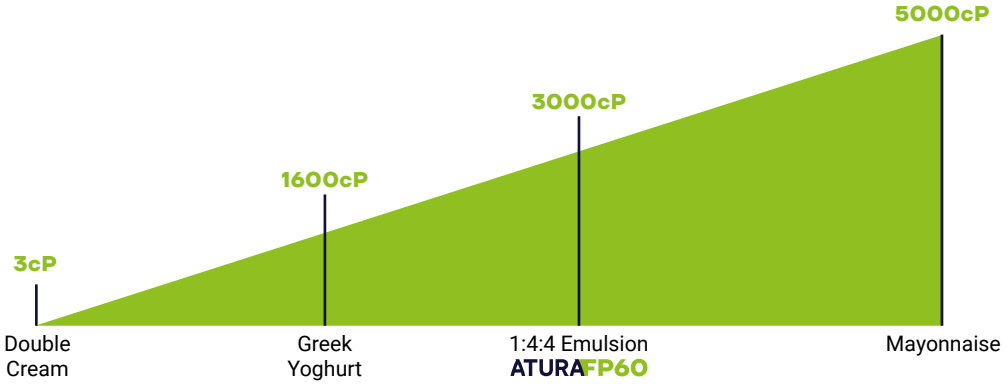
Solubility

Our fractionation process means the protein maintains its native state and denaturation is minimal. Atura FP60's solubility increases with pH, unlocking the protein structure for additional functionality.



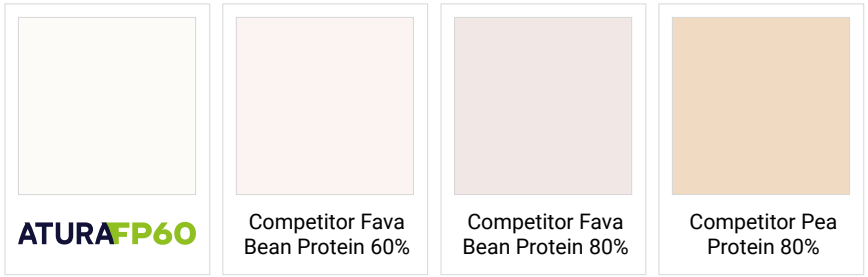
Clean Label Emulsifier

Emulsification and structure building properties provide excellent refrigeration stability with no syneresis.



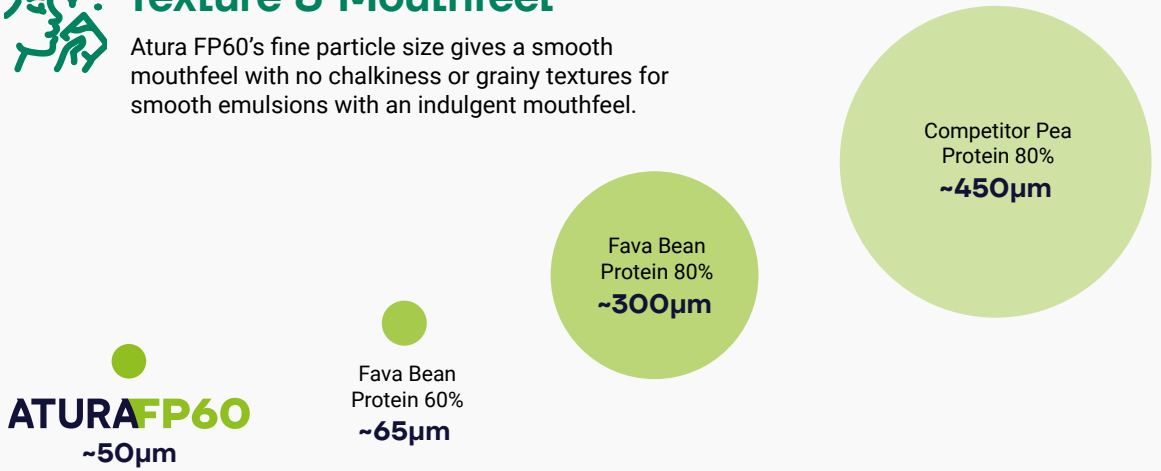
Natural White Colour

Atura FP60's off white colour allows for natural brightness and whiteness in food applications.



Texture & Mouthfeel

Atura FP60's fine particle size gives a smooth mouthfeel with no chalkiness or grainy textures for smooth emulsions with an indulgent mouthfeel.



Recipe

Fava Bean Protein Vegan Cream Cheese

Plant-based | Gluten-free | Non-GMO | Non-soy | Kosher

Typical Nutritional Information	per 100g
Energy (kJ)	273
Energy (kcal)	64
Total Fat (g)	0.4
of which Saturates (g)	0.26
Carbohydrates (Available) (g)	5.2
of which Sugars (g)	4.6
Protein (g)	10.0
Salt (g)	0.17
Calcium (mg)	290

Ingredients	%
Water	57.6%
Coconut Oil	26.4%
Atura Fava Bean Flour	5.2%
Atura Fava Bean Protein Concentrate	4.7%
Brown Rice Syrup	2.1%
Aquamin S	1.7%
Salt	1%
Lactic Acid	1.7%
Kappa Carrageenan	0.45%

Natural Brightness

Atura FP60 delivers a natural whitening effect. This means no artificial colours needed.

Clean Label Emulsifier

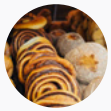
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Indulgent Creaminess

Atura Fava Bean Flour optimises the spreadability and smoothness of the product.

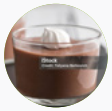
Other Applications

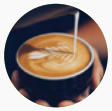
Atura FP60 is a versatile functional protein with excellent nutritional profile that can be used across a range of applications.


Bakery


Meat alternatives


Vegan cheese


Creams & puddings


Plant Milk Alternatives

Other Atura Functional Proteins


ATURALP55


ATURACP40

ATURAFP60 Fava Bean Protein Concentrate

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