



Faba bean protein, starch and fibre.

The sustainable alternatives for animal nutrition.

According to demographic development, the global feed industry will have to double its production while complying with the demand for sustainably sourced ingredients. Faba beans fulfil these requirements thanks to being an exceptional crop.

Firstly, the faba beans enable sustainable cultivation, because there is no need for irrigation or nitrogen fertilization. In fact, the plant itself can fix the nitrogen from the air to enrich the soil and help subsequent plants grow, thereby reducing both fertilizer and greenhouse gas emissions (GHG) at farm level.



Raw material cultivation

- No need for irrigation and nitrogen fertilisation
- Providing an additional crop rotation head
- Improvement of soil structure and natural nitrogen supply
- Increase of biodiversity



Production

- Use of renewable electricity
- No need for any process water
- Valorize 100% of the raw material



Plant based product

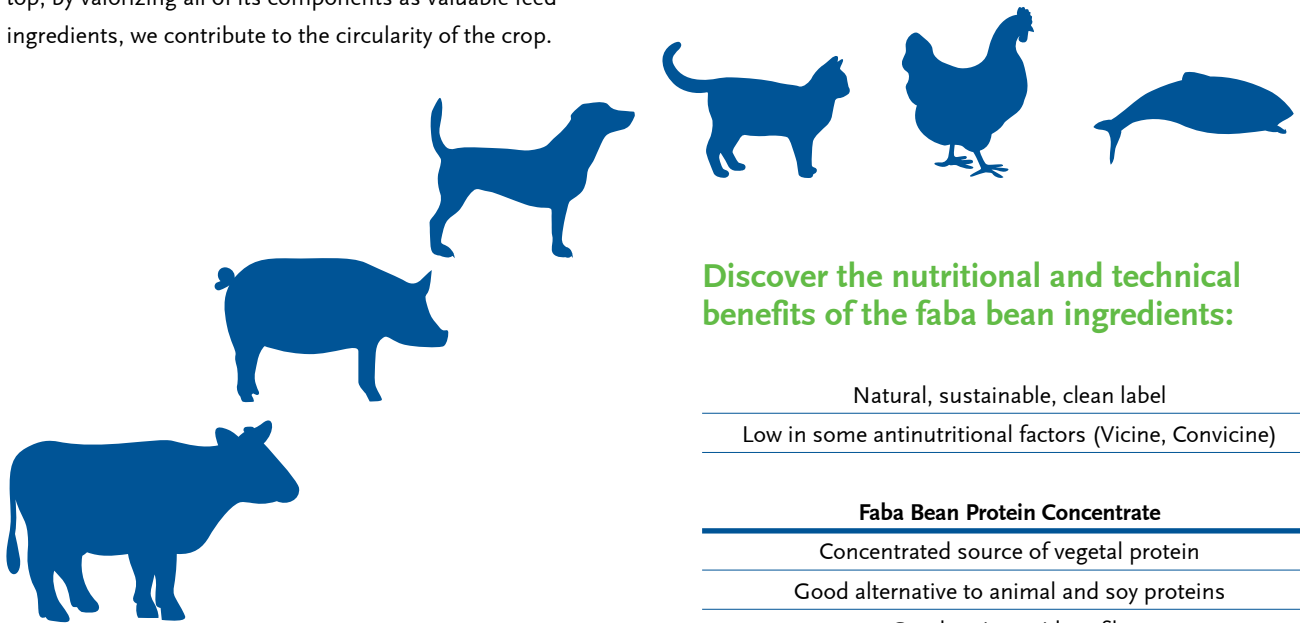
- In line with responsible and healthy consumer lifestyle choices
- Contribute to a sustainable food system

Secondly, at BENEØ we produce our faba bean ingredients in Germany and source the beans at Farm Sustainability Assessment (FSA) Gold level from German farmers. Our raw material is guaranteed non-GMO. The production process is also low in energy consumption in comparison to alternative processes and contributes to BENEØ's carbon neutrality and sustainability targets.

Thirdly, the making-of faba bean ingredients is a thoughtful affair, where both the environmental impact and the value of natural resources are considered. We use no 'process water', make optimal use of the available energy and utilise 100 % of the raw material.

100% valorized nutrition for all species

Thanks to a careful selection of faba bean varieties with low antinutritional factors (ANF) content, BENEEO opens new opportunities for the faba bean ingredients. On top, by valorizing all of its components as valuable feed ingredients, we contribute to the circularity of the crop.



Discover the nutritional and technical benefits of the faba bean ingredients:

Natural, sustainable, clean label

Low in some antinutritional factors (Vicine, Convicine)

Faba Bean Protein Concentrate

Concentrated source of vegetal protein

Good alternative to animal and soy proteins

Good amino acid profile

Excellent solubility

Faba Bean Starch-rich Flour

Source of energy

Naturally high in protein

Excellent thickening & binding properties

Faba Bean Hulls

Source of insoluble fibres

Source of protein and starch



Discover more
about our faba bean
ingredients.

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