



# Favabean Protein Isolate Production, Properties, Utilization

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## **Raw Material**





Hull (14%)

Kernel	(86%
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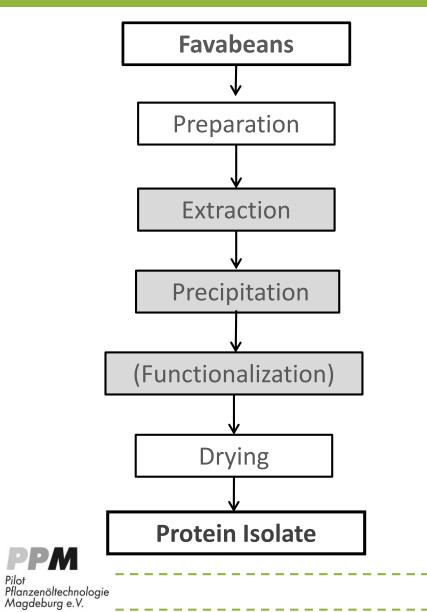
Substance	% (DM)		
Polyphenols (Tannins)	6,7		
Crude Protein	14,1		
Crude Fat	1,1		
Ash	3,5		
Fiber (Cellulose, NDF)	80,0		

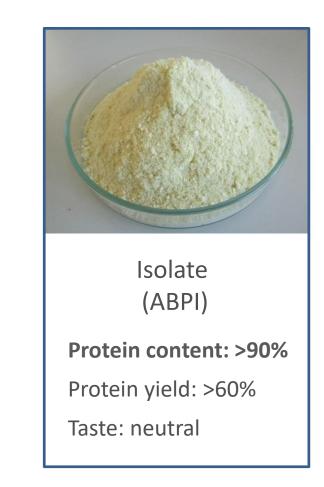
Substance	% (DM)		
Ash	3,1		
Crude Protein	25,6		
Crude Fat	1,4		
Carbohydrates: (Starch, Fiber)	70,6		





### **Protein Isolate Process**





## **Properties**

Protein Isolate	DM (%)	Protein (%)	Ash (%)	Oil (%)	Fiber (%)
Favabean	93,5	93,0	5,0	0,5	0,1
Soybean	92.0	90.0	> 6.0	> 0.5	n. d.
Реа	92.0	84.0	4.0	< 8.0	3.0
Lupin	n. d.	90.0	< 7.0	< 3.0	< 1.5

Favabean protein isolate:

- neutral taste and light yellow colour
- almost completely soluble at pH 7
- excellent stickiness and binding behaviour
- good emulsifing and film forming properties



## **Advantages**

- Plant based protein source, characterized by high protein content and well balanced amino acid profile
- Rich in secondary plant substances, minerals and fibers
- Consumption influences healthiness positively
- Regional cultivation, even as organic crop
- Non GMO
- Does not contain (known) allergenes
- Small ecological footprint
- Improves soil fertility and humification



# **Utilization Examples**

### Fillers / animal protein substitute

- Meat products
- Milk products
- Drinks
- Sports nutrition

#### **Emulsifiers and surfactants**

- Mayonnaise, sauces, dressings
- Plant based drinks

#### **Binders and coatings**

- Pastries
- Edible films
- Binders for meat products



















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