

FABEA⁺

The Magic powder

The food industry is hungry for innovations that answer current and future consumer preferences while meeting ambitious sustainability standards. Fabea⁺ was born out of a desire to help food producers succeed in their quest to do better, without trade-offs on taste or quality.

Pure Nordic fava beans, turned into a completely tasteless yet nutritious magic powder that upgrades any type of product, whether its meat, dairy or grain. Better for people, better for the environment.

Despite its might, Fabea⁺ isn't here to steal the show for itself, but rather let others shine. We created Fabea⁺ because we believe that all heroes need a trustworthy companion by their side when they make the world a better place.



F O O D I Q

Why choose Fabea⁺?

Pleasantly unsurprising

Fabea⁺ offers food companies a clean slate for creating winning products, whether formulating something completely new or simply upgrading existing ones.

There's no need for compromise, as the ingredient is completely tasteless and odorless. There are no unwanted surprises from Fabea⁺ in the final product.

In fact, the only surprising thing about Fabea⁺ is that it's so full of benefits: lots of protein and fiber, nothing unnecessary.

Universally applicable

Fabea⁺ is a powder able to take any shape and flavor desired. Use it in bread, milk, yoghurt, pasta or meatballs, anything works.

Additional future formats will enable even more use-cases.

Fabea⁺ can solve any food problem that people have, whether it is replacing meat, dairy or grains. It makes everything more nutritious and sustainable.

FABEA⁺



Nordic at heart

Fabea⁺ operates with a sustainable ecosystem model that holistically considers the farmers, the industry, and the final product.

Nordic design comes with the best Nordic characteristics: high quality and credibility, natural and safe.

Sidekick to every hero

Fabea⁺ wasn't born out of necessity, but from a passion to simply make food better – to ease food producers' pursuit of futureproof products.

No matter the problem, Fabea⁺ can be the solution. Fabea⁺ wants to help every product live up to its full potential.

Despite being capable of truly great things, Fabea⁺ isn't here to put itself in the spotlight but to let others shine even brighter. It's the sidekick every hero deserves and needs.

F O O D I Q

What is it made of?

Fabea+ is a plant-based food ingredient made from fermented fava beans. Thanks to our unique, industrial-scale manufacturing process, combined with natural fermentation, the product has a neutral taste and no odour. This sustainable, clean-label ingredient contains a lot of protein and fibers, and is low in fat. It is vegan, gluten-free, non-GMO and suitable for FODMAP diet.

What can we use it for?

Fabea+ is available in powder and block form. The multipurpose powder can be used in different product types to increase the healthiness or naturalness of the final product. The powder can be used in versatile ways for bakery, dairy and extruder products. It has great thickening and binding properties. The shelf life is more than one year. The block form is particularly suitable for replacing meat products due to its malleability, and it has a shelf life of 140 days.

Do you want to be the next hero?

We want to help your business create something completely new. Now we are looking for innovators who wish to participate in the food revolution and change the world, so act fast as Fabea+ comes in limited quantities. Read more at fabea.foodiq.fi or contact our Fabealous sales team: fabea@foodiq.fi