



Fava bean ingredients to replace eggs

Eggs are complex animal-derived food products, mainly containing fat, proteins, and water with limited carbohydrates. Egg whites consist mostly of protein (ovalbumin), and egg yolks contain a significant amount of fat. Therefore, these two parts are utilized differently in food applications. With its neutral taste and functional properties, fava bean ingredients are suitable for replacing egg components in some food systems.

Egg application	Description	Fava bean replacement
<ul style="list-style-type: none"> • Quiche • Scrambled egg 	In a quiche, the whole egg is utilized. Egg-replacing products often use starches or flours as a basis of 70-90% to create a strong/ hard gel. Fava Bean Protein can break the structure up and make it softer and glossier.	<ul style="list-style-type: none"> • Fava Bean Starch (as base) • Fava Bean Protein Isolate
<ul style="list-style-type: none"> • Chocolate mousse • Merengue • Cocktail 	Only egg white is utilized here. Under shear force, the protein starts coagulating and holds a structure where air can be incorporated. Soluble Fava Bean Protein Isolate consists primarily of albumins, similar to the egg ovalbumin structure. Therefore, firm foams are easy to achieve. A cream of tartar can be used to stabilize it for even longer.	Soluble Fava Bean Protein Isolate
Sauces (e.g. mayo)	The egg plays an emulsification role. Proteins derived from fava beans are powerful emulsifiers and its mixtures are stable enough to mitigate stabilizers.	Soluble Fava Bean Protein Isolate

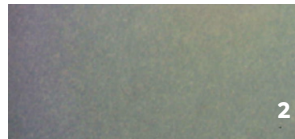
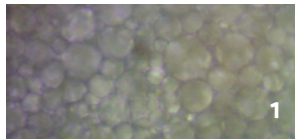


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Soluble Fava Bean Protein Isolate

Exceptional emulsification, foaming, and solubility properties. For example, large foams like aquafaba can be created. Once solubilized, it can also withstand separation with a force of 1030 RPMs.



It creates fine, stable bubbles for strong water in oil emulsions.
1 - Pea Protein Isolate, 2 - Soluble Fava Bean Protein Isolate



Fava Bean Protein Isolate

Can be utilized for an array of different applications. Its emulsifying properties contribute to overall smooth products without adding any flavors.



Fava Bean Starch

Increases viscosity and thermal gelling when added to formulations.



Fava Bean Fiber

Adds juiciness and prevents the leaking of oils when cooked.