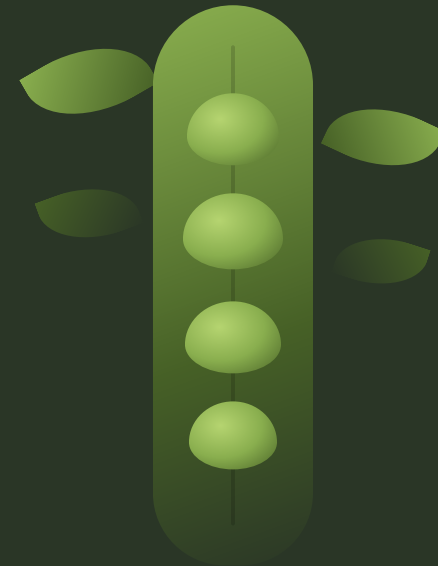


PLANT-BASED PROTEIN

Fava Bean Protein *Isolate*

The science, the opportunity, and why the time
for a clean label plant-based protein is now.



What is fava bean protein isolate?

Vicia faba L. — one of the oldest cultivated crops in the world — processed into a high-purity, plant-based protein source at ~90% protein content.

PROTEIN CONTENT COMPARISON



Fava bean protein isolate delivers comparable protein content to whey isolate — at ~90% protein on a dry weight basis.

Clean label credentials



~90% protein content

Comparable to whey protein isolate — making it a direct formulation equivalent in protein-per-gram terms.



Non-GMO

No GMO varieties of Vicia faba exist commercially. Non-GMO by nature — no certification required.



Allergen-free

No soy. No dairy. No gluten. None of the top-14 EU allergens — an increasingly rare claim in plant protein.



EU food ingredient compliant

Fully compliant with EU food and supplement regulations. Full CoA per batch. No synthetic additives or processing aids.

From field to isolate

1

Harvest & dehulling

Fava beans are harvested and the outer hull removed — reducing antinutritional factors (vicine, convicine) to safe levels.

2

Wet processing & extraction

Protein is extracted using water-based processes — no chemical solvents. Isoelectric precipitation separates protein from starch and fibre fractions.

3

Purification to isolate

Further purification brings protein content to $\geq 90\%$ — yielding a clean, high-purity isolate suitable for direct use in capsule, powder, and bar formats.

4

Spray drying & QC

Spray dried to a free-flowing powder. Full CoA per batch. EU food ingredient compliant. Ready for supplement manufacturing.

The whey supply chain is under pressure. The window for plant-based protein is open.



Whey prices rising

Dairy market volatility and global demand growth have pushed whey protein costs significantly higher. Supplement brands are actively seeking alternatives to protect formulation margins.



Isolate leads the market

Fava bean protein isolate accounts for the majority of fava bean protein market revenue — with human nutrition the largest application segment. The market has chosen the isolate form. Sports nutrition is the next frontier.



Science is building

The first peer-reviewed human RCT confirming the muscle protein synthesis mechanism was published in 2022. The research pipeline is growing as commercial interest increases.



First-mover advantage is real.

Fava bean protein isolate in sports nutrition is an emerging application. Brands that develop products now will be established in the market as consumer awareness and the clinical evidence base both grow. The ingredient is ready. The market is moving.

What we know — and what it means.

HOW FAVA BEAN PROTEIN BUILDS MUSCLE — THE MECHANISM



This is the same mechanism by which whey protein supports muscle building. Confirmed active with fava bean protein in a human RCT — University of Limerick & University of Nottingham, 2022.

HUMAN RCT • 2022 • CONFIRMED

Fava bean protein significantly stimulates muscle protein synthesis at rest and after resistance exercise

Davies RW et al. • University of Limerick / University of Nottingham • *Nutrients*, 2022 • DOI: [10.3390/nu14183688](https://doi.org/10.3390/nu14183688)

The fundamental mechanism is confirmed in humans. Using gold-standard deuterium stable isotope labelling and direct muscle biopsies, this double-blind RCT measured the rate at which new muscle protein was built following fava bean protein ingestion — at rest and after resistance exercise. The result was a significant stimulation of muscle protein synthesis in both conditions.

16

PARTICIPANTS
(MEN & WOMEN)

DB

DOUBLE-BLIND
RCT DESIGN

↑

MPS SIGNIFICANTLY
STIMULATED

2×

CONDITIONS TESTED
REST & EXERCISE

WHAT THE CURRENT EVIDENCE DOES AND DOES NOT SHOW

The Davies 2022 RCT confirms the biological mechanism — muscle protein synthesis is activated by fava bean protein in healthy adults. This is the essential, proven foundation. Multi-week human trials measuring strength gains and body composition specifically for fava bean protein isolate have not yet been published — this is where the research needs to go next. We present the evidence as it is, not as we would like it to be.

Ready to launch a clean label plant-based protein product under your brand?

Lus Health supplies fava bean protein isolate as a finished private label product — formulated, manufactured, and documented to EU clean label standards. Your brand on the label.

WHAT YOU RECEIVE

Finished private label product

A market-ready supplement — capsules or powder — formulated with fava bean protein isolate at ~90% protein content. Produced in an EU GMP-certified facility. Full documentation, CoA per batch, and EU regulatory compliance included.

YOUR BRAND

Your label. Your story.

No supplier logos on your packaging. No dependency on third-party brand claims. A clean label ingredient with a strong origin story — EU-grown, plant-based, allergen-free, non-GMO — that you own entirely.

CLEAN LABEL COMMITMENT

No fillers. No synthetics. No hidden ingredients.

Every product we formulate meets the Lus Health clean label standard: transparent ingredients, EU-compliant production, and only what earns its place in the formulation.

GET STARTED

Speak to us about your formulation.

We'll come back with full technical documentation, pricing, and a sample — so you can evaluate the product before committing. No obligation. Just a direct conversation.

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