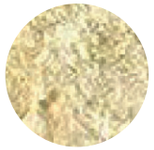
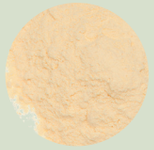
Our Products

novofarina
PLANT BASED & BRITISH BY NATURE

Texturised Pea Protein	SKU Code	Product Description	Ingredients	Max Shelf Life	Bag Size	Nutritional Data per 100g
ULTRA FINE PEA PROTEIN	NF-9062	Ultra Fine textured pea protein for enhancing sauces, dressings, soups and one-pot meals. Ideal as a protein rich filler in steam or retort cooked products.	Pea Protein Isolate, Pea Flour	24 Months	20kg	ENERGY 1499kJ/ 355 kcal FAT 5.1g ...OF WHICH SATURATES 0.97g CARBOHYDRATES 9.3g ...OF WHICH SUGARS 0.7g FIBRE 8.1g PROTEIN 63.9g SALT 1.7g IRON 14.9mg
PEA MINCE	NF-9061	A highly versatile pea protein mince and meat replacement essential. It's firm meaty texture makes this product the perfect pulse-based partner to traditional mince dishes.	Pea Protein Isolate, Pea Flour	24 Months	15kg 1kg x 5	ENERGY 1499kJ/ 355 kcal FAT 5.1g ...OF WHICH SATURATES 0.97g CARBOHYDRATES 9.3g ...OF WHICH SUGARS 0.7g FIBRE 8.1g PROTEIN 63.9g SALT 1.7g IRON 14.9mg
PEA PROTEIN FLAKES	NF-906	A dense, firm TVP ideal for developing meat analogue textures in foods and suitable for steam-cook manufacturing techniques.	Pea Protein Isolate, Pea Flour	24 Months	6kg	ENERGY 1499kJ/ 355 kcal FAT 5.1g ...OF WHICH SATURATES 0.97g CARBOHYDRATES 9.3g ...OF WHICH SUGARS 0.7g FIBRE 8.1g PROTEIN 63.9g SALT 1.7g IRON 14.9mg
PEA PROTEIN CHUNKS	NF-907	Developed to hydrate quickly in cold water, it can be used to create mock chicken & pulled pork-like textures in 'grab-and-go' foods, street food style dishes and hydrate-to-eat convenience meals.	Pea Protein Isolate, Pea Flour, Calcium Carbonate	24 Months	3kg 250g x 4	ENERGY 1521kJ/ 360kcal FAT 4.9g ...OF WHICH SATURATES 0.94g CARBOHYDRATES 6.5g ...OF WHICH SUGARS 0.8g FIBRE 4.7g PROTEIN 70.1g SALT 2.0g IRON 16.3mg
SMALL PIECE PEA PROTEIN CHUNKS	NF-9071	Quick hydrate small textured pea protein chunks which can be used to form rich, meaty textures in the development of meat analogue products such as burgers, sausages, kebabs and pate products.	Pea Protein Isolate, Pea Flour, Calcium Carbonate	24 Months	3kg	ENERGY 1521kJ/ 360kcal FAT 4.9g ...OF WHICH SATURATES 0.94g CARBOHYDRATES 6.5g ...OF WHICH SUGARS 0.8g FIBRE 4.7g PROTEIN 70.1g SALT 2.0g IRON 16.3mg
SMALL PIECE PEA PROTEIN FLAKES	NF-9072	Quick hydrate small textured pea protein flakes which can be used to form rich, meaty textures in the development of meat analogue products such as burgers, sausages, kebabs and pate products.	Pea Protein Isolate, Pea Flour, Calcium Carbonate	24 Months	3kg	ENERGY 1521kJ/ 360kcal FAT 4.9g ...OF WHICH SATURATES 0.94g CARBOHYDRATES 6.5g ...OF WHICH SUGARS 0.8g FIBRE 4.7g PROTEIN 70.1g SALT 2.0g IRON 16.3mg

Pea Crumb	SKU Code	Product Description	Ingredients	Max Shelf Life	Bag Size	Nutritional Data per 100g
GLUTEN FREE PANKO CRUMB	NF-90173	Coat, crumb, crust, top, fill and bind with our pea-powered, free from essential. It makes deliciously crispy recipes and is fantastic for fried foods thanks to its light, flaky quality which absorbs less oil during the frying process.	Yellow Pea Flour	24 Months	10kg 1kg x 5	ENERGY 1390kJ/ 329kcal FAT 1.2g ...OF WHICH SATURATES 0.21g CARBOHYDRATES 49.5g ...OF WHICH SUGARS 2.6g FIBRE 14.3g PROTEIN 22.9g SALT 0.02g IRON 5.6mg

Pea Flour	SKU Code	Product Description	Ingredients	Max Shelf Life	Bag Size	Nutritional Data per 100g
 YELLOW SPLIT PEA FLOUR	3017	Ideal for giving soups and sauces a thickening nutritional boost, creating speciality gluten free pastry and baked goods, and in Indian and Middle Eastern cuisine. Treat as you would a gram flour.	Whole Yellow Peas	24 Months	20kg 1kg x 5	ENERGY 1412kJ/ 333kcal FAT 0.9g ...OF WHICH SATURATES 0.15g CARBOHYDRATES 55.7g ...OF WHICH SUGARS 2.4g FIBRE 7.2g PROTEIN 22g SALT 0.008g
 WHOLE YELLOW PEA FLOUR	3017A	Natural tasting finely milled whole yellow pea flour. Nutrient dense and allergen free. Suitable for industrial scale use such as snack production.	Whole Yellow Peas	24 Months	20kg	ENERGY 1384kJ/ 327kcal FAT 1.2g ...OF WHICH SATURATES 0.2g CARBOHYDRATES 51.7g ...OF WHICH SUGARS 2.6g FIBRE 11.7g PROTEIN 21.6g SALT 0.008g

BRITISH MADE

GLUTEN FREE

HIGH PROTEIN

SOURCE OF FIBRE

CLEAN LABEL

ALTERNATIVE TO SOYA

VEGAN

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