Session	Start-ups/SMEs looking for Finance: Pre-seed/Angel/Seed
Title	Better, cheaper, greener: liquid fava protein at industrial scale
Company	Fabas Foods AG
Speaker	Katharina Pälchen
TRL	TRL 8-9
Keywords feedstock (max 2)	Faba beans
Keywords technology (max 2)	Extraction Bioconversion
Keywords End-Product (max 2)	Functional Protein

Abstract:

Europe's dairy market is worth over EUR 200bn, yet plant-based holds only 3% of yogurt and 0.3% of cheese. The bottleneck is the ingredient: dried plant-protein isolates lack functionality and taste, need rehydration and make recipes expensive. At the same time, locally grown, nitrogen-fixing pulses like fava beans remain largely untapped as food ingredients.

Fabas turns fava beans into liquid, functional protein ingredients for plant-based and hybrid dairy. Instead of maximising protein and drying it into a powder, our wet extraction and bioconversion process is designed around the food application: it keeps the protein functional and reduces beany off-notes. Delivered liquid, the ingredient plugs straight into existing dairy lines, with no drying or rehydration. It forms up to 80-90% of a recipe, costs less per kg of protein than fava isolate and has a CO2e footprint around 90% lower.

We scale capital-light with industrial contract manufacturers: production runs at 8-tonne batch scale on an industrial line, and the first customer products are on the market. 32 food manufacturers have run lab trials, three are in industrial trials and the B2B pipeline exceeds EUR 12m.

Fabas is raising CHF 2.2m in equity to convert priority customers into recurring supply, secure EU production and reach break-even.