



Flour
Innovation

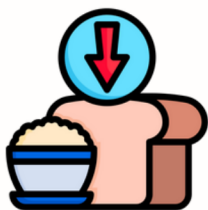
Fiberful Functional Flour Blends

A unique, versatile high fiber, high protein flour blend for a new generation of baking

Increase protein, double dietary fiber and lower net carbs with no change to existing processes with our blend of Non-GMO whole grains, vegetable proteins & dietary fiber!

Why Fiberful Concentrates?

Lower Net Carbs



Swap out 30% of your white flour with Fiberful to reduce net carbs by 20%

Increase Protein



Add vegetable proteins to your product to improve nutritional value (+71% protein)

2x Dietary Fiber



90% of customers searching for healthier bakery options

Non-GMO Ingredients



All of our ingredients are Non-GMO & clean label.

100% Plant Based



Made with complete proteins and compliant with all vegan, plant based claims.

At Baking Innovation, we understand this shift in consumer preferences and developed a range of innovative products to meet these demands. Our focus is on creating delicious and nutritious options that prioritize protein and fiber while minimizing unnecessary carbohydrates.

By replacing high-carb ingredients with increased protein and fiber sources, we offer food solutions that not only promote a balanced diet but also provide sustained energy and satiety.

Whether you're in the food manufacturing sector or the foodservice industry, we'd love to partner with you to offer your customers healthier choices that align with current market trends.

Request A Sample

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