WIMMERA PULSE PROTEIN

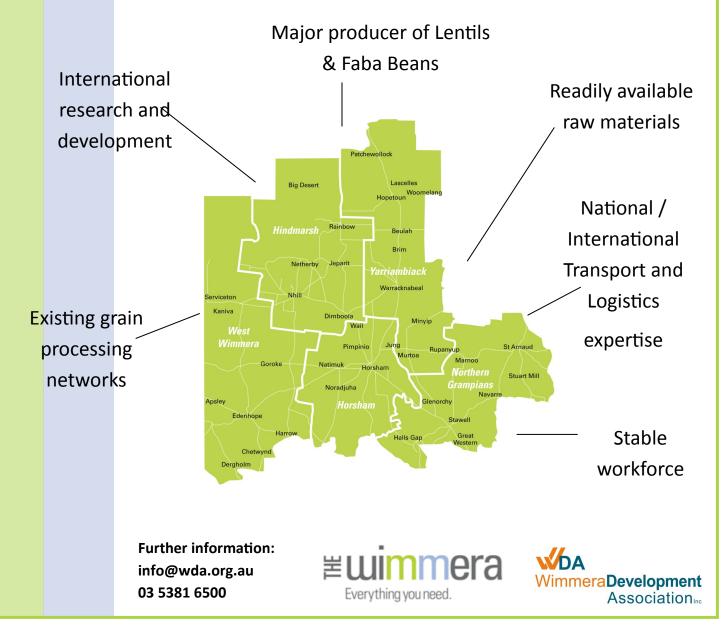
FACT SHEET ONE



KEY CHARACTERISTICS

- \checkmark Dairy free, soy free, gluten free, and allergen free
- ✓ "neutral" taste and flavour profile
- ✓ Faba bean 86.8% protein powder
- ✓ Lentil 85.2% protein powder
- ✓ Solubility 66 -79% soluble at pH 7.0

WIMMERA REGIONAL ADVANTAGE



WIMMERA PULSE PROTEIN

FACT SHEET TWO

Wimmera Pulse Protein has been developed by Wimmera Development Association, in partnership with the Wimmera Grains Cluster (a grains industry and supply chain group). Wimmera Development Association is focussed on business development and promoting value adding to agriculture – creating regional employment and attracting investment to the region.

Wimmera Pulse Protein was identified as an opportunity to add value to the waste streams from grain processing. Following trial processing of red lentil and faba bean processing waste (seconds, pollards and splits), samples were provided to industry for food testing, with positive feedback.

There is potential for the introduction of an \$80 million import replacement product. There is also a potential market for the by-product of the protein extraction - starch and fibre.

Wimmera Pulse Protein has enjoyed strong support from the Victorian Government.

In 2013, 19% of new food products launched had a "high protein" claim , up 7% from 2010

Preferred site specific options have been costed for the Burnt Creek Industrial Estate on the outskirts of Horsham.

Further information: info@wda.org.au 03 5381 6500

Everything you need.

