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Nuttee Bean launches Favalicious Fava Bean-Based PastaÂ

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Nuttee Bean Co. announces the launch of its newest product under the Favalicious brand: a fava bean-based pasta that combines nutrition with great taste. Developed for consumers seeking high-protein, gluten-free options, the Favalicious Fava Bean Pasta is now available for retail, food service, and direct purchase.

The Favalicious Fava Protein Pasta is made with only three ingredients and offers 19 grams of protein, 16 grams of fibre, and just 13 net carbs per serving. It is non-gluten, non-GMO, vegan, and contains no added sugar. Developed over a year, this pasta was extensively tested across different preparation methods and consumer groups to ensure it met expectations for both health and taste.

Frank Guido, founder of Nuttee Bean Co., commented: â??Iâ??m Italian, and I know everybody loves pasta. Now thereâ??s a guiltless pasta we can all enjoy, with only 13 carbs and the added protein needed for todayâ??s active lifestyles. I wouldnâ??t bring a pasta to market if it wasnâ??t Mom-approved, and sheâ??s 94. Itâ??s the best.â?

Nuttee Bean Co. emphasises the sustainability and versatility of the fava bean, calling it the base of their brand. As a nitrogen-fixing plant, fava beans require less water and enrich the soil. Compared to almonds, which need 2,000 gallons of water per

pound, fava beans use less than 200 gallons. The company sees this as a step toward improving agriculture while offering functional, great-tasting products.