

Nut protein powders

Making fortified plant-based protein real





Plant-based protein
sales increase of

38%

over the past
two years¹

Protein powders: innovating with plant-based nut ingredients

Demand for plant-based proteins is on the rise. Research points to a 38% sales increase over the past two years.¹

Thanks to their **attractive nutritional profile**, nuts are often a key ingredient used in gluten-free/grain-free baked goods, dairy alternatives in beverages and meat alternatives.

A **delicious, nutritious and sustainable** alternative source of **vitamins and minerals**, and naturally **gluten-free**, nuts provide a clean, pleasant taste that is often lacking in other plant-based proteins. Their application versatility is another great selling point for nut protein powders – acting as a binding agent, replacing low-solubility flours and proteins, or contributing to a health halo to finished products.

1. Searing, A., Watson, C., McKeague, J., Joseph, P. (2020). Alternative Proteins: Market Research on Consumer Trends and Emerging Landscape. Meat and Muscle Biology. 4. 10.22175/mmb.11225.



A nut powder to cater for all tastes

Discover our broad range of defatted nut protein powders



Walnut powder



Hazelnut powder



Pistachio powder



Macadamia powder

Cut fat content
by **60%** and
calories by **25%**

Almond protein powder

A fresh take on the classic nut protein

Our almond protein powder is produced by cold-pressing high-quality, raw whole or blanched almonds.

Cold-pressing removes over 60% of the almond fat and reduces the calorie content by 25%, while retaining valuable mineral, protein and fiber content. In addition to protein content ranging from 35–40%, our almond protein powder also provides a good source of calcium and iron.

Nutritional Information

	<i>Natural</i>	<i>Blanched</i>
Calories	370.0 Kcal	420.0 Kcal
Total fat	20.3g	23.0g
<i>Saturated fat</i>	1.8g	1.8g
<i>Trans fat</i>	0.0g	0.0g
Cholesterol	0.0mg	0.0mg
Sodium	2.5mg	2.1mg
Total carbohydrate	34.3g	28.6g
<i>Dietary fiber</i>	22.5g	14.4g
<i>Total sugars</i>	9.2g	7.0g
<i>Added sugars</i>	0.0g	0.0g
Protein	36.0g	39.1g
Vitamin D	0.0mcg	0.0mcg
Calcium	361.0mg	507.0mg
Iron	7.0mg	7.5mg
Potassium	1250.0mg	1180.0mg



Nutrition & formulation highlights

- Good source of dietary fiber, calcium, iron, and potassium
- Good source of plant-based protein
- Gluten-free
- Cholesterol-free
- Good solubility versus soy or dairy-based protein flours
- Clean taste and smooth mouthfeel



Health benefits²

- May reduce the risk of heart disease
- Plays a role in lowering cholesterol levels
- Helps improve glucose control markers in people with type 2 diabetes



Key label claims

- Plant-based protein source
- Enhances nutritional profile of the finished product
- Supports Kosher, Halal and vegan certifications
- Organic options available

2. Almond Board of California. (2017) Almonds: Nutrition and Scientific Research. Last modified September 2017. <https://www.almonds.com/sites/default/files/2020-04/State%20of%20The%20Science.pdf>

Cashew protein powder

Conventional nut-based protein powders – done differently

A good source of protein, and a lower fat content than standard cashew flour, **ofi's** cashew protein powder is made from the finest quality cashews, ground and sieved to perfection.

The result of the natural cashew pressing process is a good source of mineral content, including iron, and a pure protein content of 30%.



Nutrition & formulation highlights

- Good source of dietary fiber, calcium, iron, and potassium
- Good source of plant-based protein
- Gluten-free
- Good solubility compared to traditional nut powders
- Extra-fine texture
- Nuttier, more vegetal taste
- Allows for moisture retention due to its fiber content



Health benefits

- Unsaturated fat content may reduce the risk of heart disease³
- One of the few natural food sources of copper which improves bone density⁴



Key label claims

- Plant-based protein source
- Enhances nutritional profile of the finished product
- Clean label emulsifier
- Supports Kosher, Halal and vegan certifications
- Organic options available

Nutritional Information	
Calories	470.0 Kcal
Total fat	22.9g
<i>Saturated fat</i>	4.2g
<i>Trans fat</i>	0.0g
Cholesterol	0.0mg
Sodium	11.5mg
Total carbohydrate	42.1g
<i>Dietary fiber</i>	8.6g
<i>Total sugars</i>	17.2g
<i>Added sugars</i>	0.0g
Protein	28.7g
Vitamin D	0.0mcg
Calcium	191.4mg
Iron	15.5mg
Potassium	929.2mg

Higher protein and
50%
lower fat content

3. Clifton, P. M., & Keogh, J. B. (2017). A systematic review of the effect of dietary saturated and polyunsaturated fat on heart disease. *Nutrition, metabolism, and cardiovascular diseases: NMCD*, 27(12), 1060–1080.

4. Oregon State University. (2014) Micronutrient Information Center: Copper. Last modified January 2014. <https://ipi.oregonstate.edu/mic/minerals/copper>

Innovation & solutions

Unleashing new sensory experiences

Through our global team of chefs and ingredients experts, **ofi** is continuously innovating to offer our customers fresh ideas, ingredients and solutions that unleash more...

More flavor, texture, nutrition. With 14 innovation centers across the world and three hubs acting as **ofi**'s innovation engines - including a global network of customer solution centers plus ingredient excellence and expertise centers. **ofi** is ready to co-create the products consumers crave.



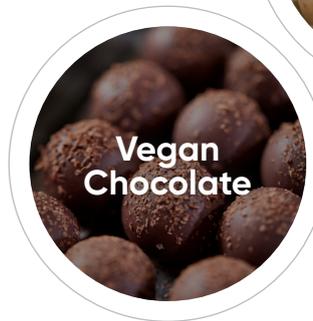
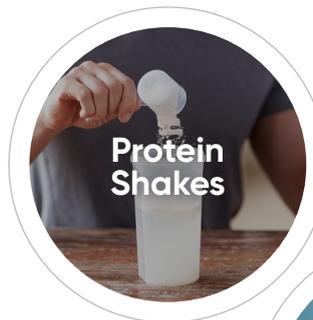
15 innovation centers
around the globe

A recipe for collaboration

Co-creating natural, nutritious & delicious ingredients

Our nut protein powders, flours, butters, pastes and oils are part of **ofi**'s complementary portfolio of cocoa, coffee, dairy and spices ingredients. Together, we can create naturally healthy and delicious products to delight your consumers.

The inspiration corner



Setting the standard for your sustainability journey

A positive impact on the planet

Partnering with **ofi** nuts means making an active contribution to the resilience of the nuts supply chain.

We work closely with smallholder farmers in our sourcing regions to make sure they have access to health, nutrition, education, and economic opportunities that help them plan their own future.

We're actively involved in projects to improve soil, pest and water management, as well as monitor the impact of nuts production on the ecosystem.

To help tackle these issues, we created **AtSource**, **ofi's** revolutionary sustainability insights platform for agricultural supply chains.

Purposefully designed to demonstrate social and environmental impact at scale, AtSource drives change for farmers, communities and ecosystems.

AtSource 

Why ofi?

We deliver exceptional quality, customizable solutions and supply chain excellence.

We offer you decades of technical know-how in creating inspirational products that meet the moment.

Our vertically integrated supply chain enables us to offer sustainable solutions for everyone.

We grow and source responsibly and give back to the communities where we operate.

We offer complete quality – all our processing facilities are HACCP and BRC accredited.

**Are you facing a specific challenge?
Do you have a new idea? Let's talk.**

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