

Organic Roasted Soya Flour 25kg

Our organic soya flour is made from soya beans grown in controlled organic farming in Europe. The beans are toasted, or gently heated, to remove their natural plant protection against pests. They are then finely ground to produce a light, nutty flour. Our organic soya flour is an excellent source of fibre and protein and is naturally gluten-free. This makes it an ideal flour alternative for people who avoid gluten or simply want to increase their fibre and protein intake. Its mild flavour makes our organic soya flour perfect for a wide range of baked goods, such as bread, biscuits, and cakes. It is also ideal for thickening sauces and soups or as an egg substitute. One tablespoon of organic soya flour mixed with two tablespoons of water can replace one egg. This makes vegan baking a breeze. Find more protein-rich flours in our shop: [Organic Sweet Lupin Flour](#) and [Organic Chickpea Flour](#).

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1753 kj
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Fat	21 g
Of which saturated fatty acids	2.9 g
Carbohydrates	7 g
Of which sugar	3 g
Fibers	19 g
Protein	41 g
Salt	0.01 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Ja

Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein