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| Team | Faba |
| | Maastricht University (Venlo) Health Food Innovation Management |
| Teamleden | Maud Vandenbossche (BE) |
| | Bente Relou (NL) |
| | Iris van Zoelen (NL) |
| | Eloïse Jennes (LU) |
| Product | FabaFoam |
| | <p>At Faba, we envision a world in which animals and the environment are respected. Our mission consists of creating products that contribute to a more plant-based world but in a very convenient way. FabaFoam is a foamy, plant-based egg white replacer made from aquafaba, the boiling water of chickpeas. Unfortunately aquafaba is most often discarded. We, from Faba, recognized the great potential of aquafaba and gave it a new purpose as an egg substitute. Thanks to its practical aerosol packaging, this aquafaba is ready in only a few seconds, offering you an instant substitute for whipped egg whites. It is particularly useful for cooking and baking vegan dishes and it will be your new best friend for preparing omelettes, pancakes, chocolate mousse, meringues and so much more!</p> |
| Mentor | Alvaro Garcia Fuentes |

