

Canadian start-up Phytokana develop new fava-based ingredients

16 September 2025 | News

The project brings together Canadian farmers, processors and food tech innovators to strengthen the domestic value chain for fava beans



The project brings together Canadian farmers, processors and food tech innovators to strengthen the domestic value chain for fava beans

A new Canadian-led innovation is strengthening local food manufacturing, supporting supply chain resilience, and positioning Canada as a global leader in high-value, plant-based ingredients. With support from Protein Industries Canada, Alberta start-up Phytokana Ingredients Inc. (Phytokana), in partnership with Vancouver-based Maia Farms, is advancing a \$32.5 million project to turn Canadian-grown fava beans into nutritious and sustainable ingredients for the next generation of plant-based foods. Of the \$32.5 million being invested \$25.9 million will come from the industry partners, and \$6.6 million from Protein Industries Canada.

“This investment marks an exciting leap forward for Canada’s plant-based ingredient sector. By harnessing innovative technologies and capturing the full potential of Canadian crops, we are strengthening Canada’s position as a leading global supplier, opening up new markets and creating high-quality jobs for Canadians,” said the Honourable Mélanie Joly, Minister of Industry and Minister responsible for Canada Economic Development for Quebec Regions. “With support from Protein Industries Canada, one of Canada’s global innovation clusters, this project will deliver sustainable food products with increased traceability, helping Canada achieve its environmental goals while strengthening consumer confidence.”

The project brings together Canadian farmers, processors and food tech innovators to strengthen the domestic value chain for fava beans, while bringing superior products to global consumers. Using its proprietary technology, which avoids heat and chemicals, Phytokana will process novel fava varieties into protein concentrate, starch flour and fava flour with improved taste, texture and nutrition. These sustainable, high-quality ingredients retain their natural functionality, making them ideal for use in dairy alternatives, plant-based meats and other food products.

“As countries around the world look to secure their own food supply chains and diversify protein sources, plant-based ingredients, such as those that are being developed by Phytokana and Maia Farms, are becoming increasingly in demand by our trading partners,” Protein Industries Canada Senior Director of Programs Lisa Campbell said. “Projects such as this one, which help capture the economic value of creating those ingredients domestically, also position Canada as a preferred trading partner in a competitive and quickly changing world.”

In addition to commercialising their proprietary technology, Phytokana is also in the process of securing funding to construct and commission a fully automated 30,000 metric tonne a year dry fractionation processing facility. The facility, which will be built near Strathmore, AB, will allow the company to scale to meet the growing global demand.