



✓ RECIPES :

Ingredients, %	Standard	5% F500	-30 % butter Standard	-30% butter F500 5%
Wheat flour	60,5	52,5	63,1	55,1
Traced butter	22	22	15,4	15,4
Water	10	13	14	17
Sugar	7	7	7	7
Salt	0,5	0,5	0,5	0,5
FARILUP 500 Lupin flour	-	5	-	5

✓ Interest of FARILUP 500 in shortcrust pastry :

- FARILUP 500 improves hydration & dough machinability
- FARILUP 500 improves colour & regularity on cooked product
- FARILUP 500 allows to substitute a part of butter, without sensorial alteration (yellow colour + texture + taste)

✓ PROCESS

In a kneading machine :

- Butter + Sugar + Salt
- + Water
- + Flours (wheat & lupin)
- Cooking (empty) : 18 minutes at 220°C

