



Colour improvement, better texture and more regular risen croissants

✓ RECIPES :

<i>Ingredients in g for 100 g of wheat flour</i>	Standard recipe	Substitution of E471 & 20% of vegetable fat
Wheat flour	100	100
Water	53.2	56.3
Caster sugar	10	10
Milk powder	5	5
Vegetable fat	53.1	42
Baker's yeast	5.1	5.1
Salt	1.8	1.8
E471	0.3	-
FARILUP 350T Toasted lupin flour	-	3.4

✓ RESULTS :

✓ On dough, with lupin flour :

- More yellow colour,
- Equivalent texture to the standard recipe.

✓ For cooked croissants with lupin flour :

- More yellow colour,
- Homogeneous rise,
- Moister texture.

*For further information,
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