

✓ RECIPES :

| Ingredient, % | Standard recipe | -30% fat |
|------------------------------------|-----------------|-------------|
| Wheat flour T55 | 60 | 54,6 |
| Shortening | 22 | 15,4 |
| Glucose syrup | 10,6 | 10,6 |
| Water | 7 | 15 |
| Salt | 0,4 | 0,4 |
| FARILUP 500 Lupin flour | - | 4 |

✓ RESULTS :

- ✓ **Uncooked dough** : it is much more easy to work with no retraction.
Lupin flour provides an appetizing yellow colour.
- ✓ **Cooked pastry** :
 - ⇒ Good looking : gild shortcrust pastry
 - ⇒ Texture improvement : less crumbly & brittle pastry

Possibility to incorporate up to 10% of lupin flour, and increase the water quantity (1,5 to 2g of water for 1g of FARILUP 500) ⇒ economic interest

Possibility to decrease the quantity of salt, as lupin acts as a taste enhancer.

Possibility to use a toasted flour (FARILUP 350T) to give a pleasant biscuit sensory note.

✓ PROCESS :

Pastry mixer

- ⇒ Place all ingredients in the bowl
- ⇒ Mix 60 sec
- ⇒ Scrape out the inside surface
- ⇒ Mix 30 sec
- ⇒ Form the pie basis
- ⇒ Bake 12 min at 160°C

Fat temperature = 20°C

Water temperature = 20°C

Finished dough temperature = 24°C

For further information,

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