



Economical recipe : reduction of the eggs quantity (-30%)

✓ RECIPES

Ingredients, %	Standard recipe	- 30% of eggs
Wheat flour	39	37
Whole eggs	31.2	21.8
Caster sugar	29.3	29.3
Baking powder	0.5	0.5
FARILUP 500 Lupin flour	0	2
Water	0	9.4

✓ PROCESS :

- Eggs + sugar
- + dry mix
- Fill up the tin (2/3)
- Cooking : 210°C for 20 minutes

✓ RESULTS :

- ✓ On raw dough : brighter colour and better volume with lupin
- ✓ Sponge cake :
 - Real improvement of the crust regularity and crumb moistness
 - Improvement of the cake volume
 - Less dull colour of the soft part (brighter)
 - No deterioration of the taste



Standard

-30% of eggs
5% of lupin flour