



Reduction of hazelnuts and suppression of soy lecithin

✓ RECIPES :

<i>Ingredients, %</i>	Standard (g)	Without any lecithin and 10% hazel nuts powder substitution
Hazel nuts powder	43.3	38.5
Icing sugar	20.2	20.2
Skim milk powder	14.5	14.5
Vegetable fat	14.5	14.5
Cacao powder	7.2	7.2
FARILUP 350T Toasted lupin flour	-	5.1
Soya lecithin	0.3	-

✓ RESULTS :

- Stronger « hazelnuts » note and equivalent texture after ripening
- Improvement of emulsion, stability and delay of fat oxidation start

*For further information,
Please dial + 33 2.99.47.82 06*