



✓ RECIPES :

Ingredients in g for 100g of flour	Standard recipe	-50% of butter
Wheat flour	100	100
Eggs	30	30
Butter	25	12,5
Caster sugar	15	15
Fresh yeast	6	6
Salt	2	1,8
FARILUP 500 Lupin flour	-	5
Gluten	0,5	0,5
Water	15	25

✓ RESULTS :

✓ Raw dough :

Dough more workable and softer than standard recipe
No retraction, no sticking.

✓ Croissants :

Regularity of share & moistness improvement
Same taste as standard recipe

✓ PROCESS :

- ⇒ Place all the ingredients in the kneader
- ⇒ Kneading : 4 minutes speed 1 + 17 minutes speed 2.
- ⇒ Dough rest : 45 minutes at 25°C
- ⇒ Freezing : 30 minutes (dough hardening)
- ⇒ Dough lamination and croissants shaping
- ⇒ Fermentation on sheet : 2h at 25°C
- ⇒ Cooking : 14 minutes at 210-220°C

Theoretical nutritional values for 100g of croissants:

%	Proteins	Carbohydrates	Lipids	Fibres
Standard	9,9	56,8	15,4	1,9
-50% butter	11,6	59,8	9,9	3

Possible allegations (French regulation) :

- « Source of fibres » as fibres content > 3%
- « Light in fat » : -35,7% on finish product

Regulation 1924/2006 from the European Parliament and the Council of the 20/12/2006 about health and nutritional allegations on foodstuffs.