



Nutritional interest : until 50% margarine less

✓ **RECIPES :**

Ingredients, %	Standard Recipe	Recipe A : - 30% of margarine	Recipe B : - 50% of margarine
Wheat flour	26.2	26.2	26.2
Whole fresh eggs	25.5	25.5	25.5
Margarine	23.5	16.5	11.7
Caster sugar	23.5	23.5	23.5
Baking powder	1	1	1
FARILUP 350T	-	3	5.5
Toasted lupin flour	-	3	5.5
Water	-	4	6
Salt	0.3	0.3	0.3

✓ **PROCESS :**

- Mix butter and sugar to obtain a shorthand mix
- Add eggs and water
- And add the dry mix (flour wheat + baking powder + salt & FARILUP 350T)
- Homogenization
- Cooking : 37 min at 175°C (baking oven)

✓ **RESULTS :**

- Same texture, taste & raising as the standard recipe
- Improvement of the moistness preservation

Recipe A : same colour as in the standard recipe.

Recipe B : colour input equivalent to a cake with butter

For further information,

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