



Lecithin substitution & sensorial improvement

✓ RECIPES :

<i>Ingredients, in g for 100 g of wheat flour</i>	Standard recipe	Without Lecithin	Sensorial improvement
Wheat flour	100	98	95
FARILUP 350T Toasted lupin flour	-	2	5
Water	141	142	142
Coprah	1.5	1.5	1.5
Salt	0.8	0.8	0.8
Soya lecithin	0.3	-	-

✓ RESULTS :

✓ On crude dough with lupin flour :

- Same viscosity as the standard, stability and no sedimentation

✓ On finished products :

- Less sticky to the plate, less brittle
- Good homogeneity of cooking, same efficiency and cooking time than the standard
- Color less grey and gilt surface
- Taste : biscuit touch
- Nice gilt color and biscuit touch

***For further information,
Please dial + 33 2.99.47.82.06***