



Substitution of fat and emulsifier

✓ RECIPES :

Ingredients for 100 g of flour	standard recipe	Substitution of E471 and butter
Wheat flour	100	100
Water	53	57
Caster sugar	10	10
Milk powder	5	5
Butter	43	34.4
Baker's yeast	5	5
Salt	1.8	1.8
E471	0.3	-
Farilup 350T or 500 Lupin flour (toasted or not)	-	4

✓ RESULTS :

✓ Dough with lupin :

- More yellow, colour
- Texture of the dough equivalent to standard recipe.

✓ Croissants with lupin :

- Homogeneous risen croissants
- Decrease of the cost price of the recipe without sensory loose, and with increasing the nutritional value