



Substitution of 30% of eggs

✓ RECIPES :

| Ingredients, en % | Standard recipe | 30% eggs substitution |
|---|-----------------|-----------------------|
| Wheat flour | 33.2 | 33,2 |
| Whole fresh eggs | 23.5 | 16,5 |
| Butter | 21 | 21 |
| Sugar | 21 | 21 |
| Baking powder | 1 | 1 |
| FARILUP 350T Toasted lupin flour | - | 2,5 |
| Water | - | 4,5 |
| Salt | 0.3 | 0,3 |

PROCESS :

- Eggs (+ water) + sugar : mix 2 minutes
- Add dry mix (flours + baking powder + salt) : mix 1 minute
- Add the soft butter : mix 1 minute

✓ RESULTS ON FINISH PRODUCTS :

- Colour and texture : as well as standard recipe
- The moist conservation is improved with lupin flour
- Lupin flour is a natural flavour enhancer, there is not taste difference between the 2 recipes
- Economical recipe : substitution of 6 points of eggs by 2,5 points of lupin flour + 4,5 points of water