



Substitution of oil and eggs and removal of milk powder

✓ RECIPES :

Ingredients, %	Standard recipe	-10% of the fat - 10% of eggs	- 25% of the fat - 25% of eggs
Wheat flour	32,5	32,5	32,5
Caster sugar	25	24	24
Oil	21	18,9	15,75
Whole fresh eggs	20	18	15
Whole milk powder	0,4	-	-
Baking powder	0,8	0,8	0,8
FARILUP 350T Toasted lupin flour	-	2	3
Water	-	3,5	8,65
Salt	0,3	0,3	0,3

✓ RESULTS :

- ✓ **On uncooked dough :**
 - Dough look quite equivalent in colour and texture, even if a part of eggs is substituted.
- ✓ **Madeleines with lupin flour :**
 - More yellow, softer, and better preservation (they do not dry)
 - Lupin brings a nice taste of nuts and butter, lupin acts as a flavour enhancer.
- ✓ **Nutritional :**
 - Madeleines with lupin flour contain 10% less of calories (-20% of fat) and twice more fibres (2% against 0.9%)

For further information,

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