



LuPro™ Lupin Ingredients



SUPERFOOD

Clean-Label, Gluten-Free and Non-GMO, Declared as 'Lupin Flour' or 'Lupin Kernel Flour'

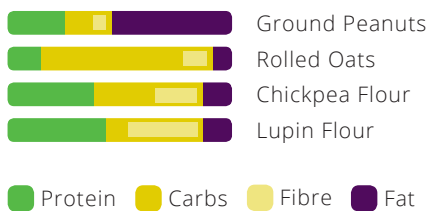
Lupin has been consumed since ancient Roman times. It remains a popular food in Italy, the Middle East and Andes Mountains. German researchers bred out the bitter alkaloids, thereby developing "sweet" lupin varieties.

Available in: Flour, Toasted Flour, Grits, Flakes, Organic Flakes, and Micronised Lupin Powder.

SPECIFICATION SHEET

Test Name	per 100g
Calories	330
Carbohydrates (g)	37.2
Sugars	2.8
Total Dietary Fibre (g)	30
Protein (g)	41
Total Fat (g)	7.9
Saturated (g)	1.5
Trans (g)	<0.1

NUTRITIONAL COMPARISON



NUTRITIONALS

Numerous Published Scientific Studies

- 41% protein, 30% fibre, and very low starch and fat
- Lowest Glycemic Index (GI=11) of any common pulse or grain
- Research-proven for glycemic response and blood sugar control
- Numerous published clinical studies in Australia and Europe
- Non-starch polysaccharides portion of the fibre are prebiotics for bowel health

FUNCTIONALITY

- Flavour enhancer
- Colour enhancer (golden yellow)
- Partial fat substitute (up to 30%)
- Partial egg substitute
- Protein binder
- Textural improvement in cooked finished products

APPLICATIONS

Lupin Product Examples in Europe and Australia

LuPro™ delivers multi-functionality in numerous applications, including bakery products, pastry, sauces, batters, breadings, cakes, cookies, RTE cereals, confectionery, soups, prepared meals, salads and more.

- BELGIUM Weight Watchers: Muesli
- FRANCE Carrefour: Biscuits Vitalité; PureBeurre: Apple Tarts
- GERMANY Luvé: Yogurt, Lupin Milk
- NETHERLANDS Vivera: Veggie Sausages
- AUSTRALIA Heinz: Gluten Free Pasta; George Weston: Bazaar Breads; Muffin Break: Muffins, etc.



Need assistance with formulations or ideas? Ask us about our extensive collection of application sheets (36 formulas) or a copy of a Mintel report with examples of finished products.

Flakes are a great substitute for oats.
 Function like rolled oats: 3x Protein, 3x Fibre, and 30% less carbs.

