

# Properties and application

	Concentrati		Composti		Fibre
	Lupidor® PF	Lupidor® HP	Lupidor® CPR P / S	Lupidor® CPS	Lupidor® FI
Raw material	Lupin flour toasted	Lupin flour toasted	Lupin flour toasted, plant fat, dextrose, maltodextrin, emulsifier	Lupin flour toasted, plant fat, dextrose, maltodextrin, emulsifier	Lupin flour toasted
Powder structure	fine powder	fine powder	fine flakes	fine powder	fine powder
Sensory profile	pale yellow, nutty typical taste	yellow, spicy aromatic taste with nutty note	yellow-brown, sweet, caramelised roast odour and taste, very neutral	yellow, sweet and neutral odour and taste	pale yellow, very neutral odour and taste
Composition (values in %)	protein 44 carbohydrate <1 fat 7 fibre 40 water 6	protein 57 carbohydrate 11 fat 13 fibre 5 water 4	protein 23 carbohydrate 28 fat 27 fibre 20 water 2	protein 23 carbohydrate 26 fat 27 fibre 20 water 5	protein 20 carbohydrate 4 fat 3 fibre 56 water 6
Properties	well water soluble, strongly hydrophilic and emulsifying	well water soluble, emulsifying, stabilises fat, yellow tinting	roller dried, not water soluble	spray dried, water soluble, emulsifying and stabilising	strongly hydrophilic
Applications	baked goods, sausages, mayonnaise, vegetarian products	baked goods, sausages, mayonnaise, batters, omelets, vegetarian products	chocolate	ice cream, madeleines, chocolate, vegetarian drinks	application in meat replacers, soups and sauces, for fibre fortification



**GASID**

Strada Piossasco 46/c  
10040 Volvera (TO)  
Italy

Telefono:

+39.011.98531069

Fax +39.011.9853578

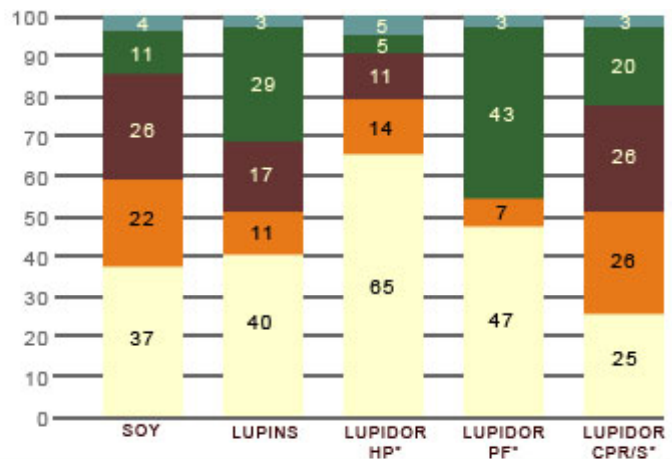
info@gasid.it

www.gasid.it

## COMPARISON WITH SOY

Proportion in % dm

- Minerals
- Dietary Fibre
- Carbohydrate
- Fat
- Protein



Fonte: USDA National Nutrient Database, Aug. 07 / \* HOCHDORF Nutrifood Ltd., CH-Hochdorf