

Lupidor® CPR/CPS

Lupidor® CPR

Benefit

- milk-free
- harmonious mouthfeeling
- cholesterol- and GMO-free
- suitable for people with milk allergy or lactose intolerance, for vegetarians and vegans

Milk-free chocolate



Lupidor® CPS

Benefit

- extraordinary creaminess and form stability due to the emulsifying and stabilising qualities of Lupidor® CPS
- suitable for people with milk allergy or lactose intolerance, for vegetarians and vegans
- cholesterol- and GMO-free

Smooth ice cream



Lupidor® CPS

Benefit

- increased shelf life due to excellent hydrophilic properties
- natural yellow colour
- cholesterol- and GMO-free

Madeleine



	Protein	Carbohydrate	Fat	Fibre	kJ / kcal (per 100 g)
Lupidor® CPR / CPS	23.0 %	28 %	27.0 %	20.0 %	1960 / 469
Whole milk powder	24.6 %	40.6 %	26.2 %	0.0 %	2076 / 497

Lupidor® HP

Plant based coating

Benefit

- cholesterol-free
- GMO-free
- low in calories
- outstanding technological and processing qualities
- also suitable for vegetarians and vegans



Croissants

Benefit

- with Lupidor® HP fat can be reduced up to 50% in croissants
- intensive flavour even with reduced fat content



	Protein	Carbohydrate	Fat	Fibre	Cholesterol	kJ / kcal (per 100 g)
Lupidor® HP	57.0 %	11.3 %	13.2 %	4.6 %	0 mg/100 g	1700 / 404
Egg yolk powder	32.0 %	2.0 %	63.0 %	0.0 %	2330 mg/100g	2920 / 697

Lupidor[®] PF

Cholesterol-free mayonnaise

Benefit

- pure plant origin, is used to replace egg yolk
- suitable for vegetarians and vegans
- cholesterol and GMO free



Sausages

Benefit

- with Lupidor[®] PF fat can be reduced up to 100% in sausages
- contains protein and dietary fibre
- helps in reducing salt and spices

