

Customer Communication Sheet

CCS-04-060514



List of Application

Pos	Final Product	lupin flour/lupin protein type applied as an ingredient
1	bread: longer shelf life / crust sensory improvement	NaProLup P40 / P44
2	cookies / fine bakery products	NaProLup P44 / P56
3	cooked sausages (frankfurter type)	NaProLup P52
4	cooked sausages (pâté-type, spreadable)	NaProLup P56
5	dressings / salad creams / dips	NaProLup P56
6	emulsified sauces and soups	NaProLup P56
7	fermentation substrate for sour dough starters	NaProLup P52 / P56
8	fermented (dry) sausages, sliceable	NaProLup P52
9	fermented sausages, spreadable	NaProLup P52
10	fried coatings (bread crump based / replacing whole egg)	NaProLup P52
11	gluten free biscuits	NaProLup PO52
12	gluten free bread and rolls	NaProLup PO52
13	gluten free pasta / noodles	NaProLup PO52
14	mayonnaise	NaProLup P56
15	minced meat preparations (burger types, cevapcici)	NaProLup P56
16	noodles	NaProLup P44 / P56
17	pasta	NaProLup P44 / P56
18	pizza dough	NaProLup P40 / P44
19	processed cheese and spreads	NaProLup P52
20	sandwich spreads	NaProLup P56
21	sliced meat preparations (e.g. doener)	NaProLup P52
22	sweet fatty creams/fillings/coatings	NaProLup P56
23	Swiss role type bakery products	NaProLup P52
24	tofu based cooked sausage replacers (vege sausage)	NaProLup P52
25	tofu burgers	NaProLup P52
26	vege-burgers (fried, vegetable based)	NaProLup P52