

Customer Communication Sheet

CCS-07-060514

Contribution of lupin constituents to functional properties

functionality	of lupin proteins	of lupin nutr. fibres	of lupin fat	of lupin sugars	in final product (group)
colour improvement			xxx		general
creaminess promoter	xx		x		food emulsions, spreadable cooked sausages
crumb softener	xx	x			bakery products
(crust) crispness promoter	xx	x	x		bread in general, fried coated products (burgers etc.)
emulsification agent	xxx				general
fat stabilisation	xxx				general
gel formation	xx	x			cooked sausages
improvement					
humidity profile moderation (e.g. during drying)	xx	xxx			fermented sausages during drying, bakery products during storage
retrogradation inhibitor	xx	xxx			fine bakery products, bread
shelf life elongation	x	xx			bakery products, biscuits
syneresis inhibition	xx	xx			food emulsions, fatty and sweet creams/fillings (freeze- thaw stability)
texture improvement	xx	x			creams, sauces, soups, soft cakes, pasta, ice cream, sausages in general
texture preservation (against barbecuing, roasting, warm keeping)	xx	xx			meat products in general
water binding/adsorption	xx	xx			cooked sausages, bakery products,