



GLUTEN-FREE



NUTRITIONAL CONTENT IMPROVER LUPIN FLOUR

FOR BAKED AND PASTRY PRODUCTS
GLUTEN-FREE

350g e



3.33 kcal/g

LUPIN FLOUR

FOR BAKED AND PASTRY PRODUCTS

DAYELET LUPIN FLOUR is totally gluten-free, unrefined whole flour, extracted from a legume known as lupin. It is presented in a thin-yellowish powder form. Its high natural quality makes it ideal to improve the flavour and development of all dough made out of refined white flour. DAYELET LUPIN FLOUR may be used in all types of bakery and pastry recipes.

**SUGAR-FREE, GLUTEN-FREE, EGG-FREE,
LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE,
CHOLESTEROL-FREE AND DRIED FRUITS-FREE.**

DAYELET LUPIN FLOUR is used in very low proportions, between 1% and 3% of the total flour weight, in recipes of gluten-free bread, sponge cakes, sheets of sponge cake, muffins, fairy cakes, pastries, cookies, etc.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

lupin flour.

NUTRITION INFORMATION PER 100g:

330 kcal / 1399 kJ per 100g. Fat: 7,2% (Saturated fat: 1,4%). Carbohydrates: 15%, sugars: 6,7%, starch: 8,3%. Nutritional fibres: 39%. Protein: 32,5%. Salt: 0,13%.

Lupin flour is a vegetable flour; therefore it is classified as an allergen.

LOW Glycemic index = 25.

MORE INFORMATION:

<http://www.dayelet.co.uk/lupin-flour.html>



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