

Selecting natural ingredients to improve saturated fat, sugar and sodium content of food products

1 Using the INAI natural ingredients database, select parameters to generate a list of substitution ingredients that lower saturated fat, sugar and/or sodium contents of your original recipe.

Informations de base

Ingredient Note

Lupine extract

Code

FTS-0014

Technofunctionality

Substitut de matière grasse

Suppliers

Hochdorf Nutrifood AG, Hochdorf, Switzerland

Source Category

Plante

Sector

Boulangerie et pâtisseries

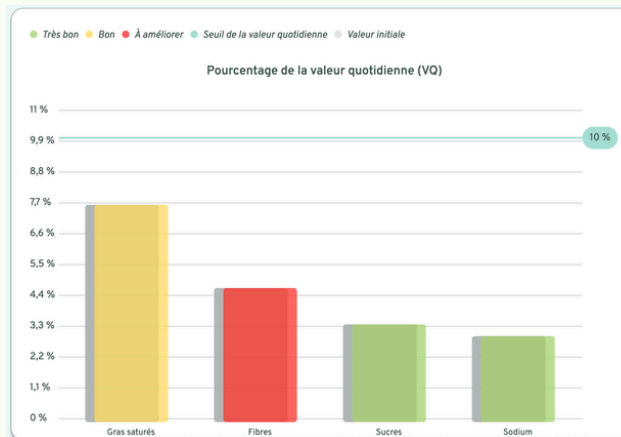
Product Platform

Pâtisseries

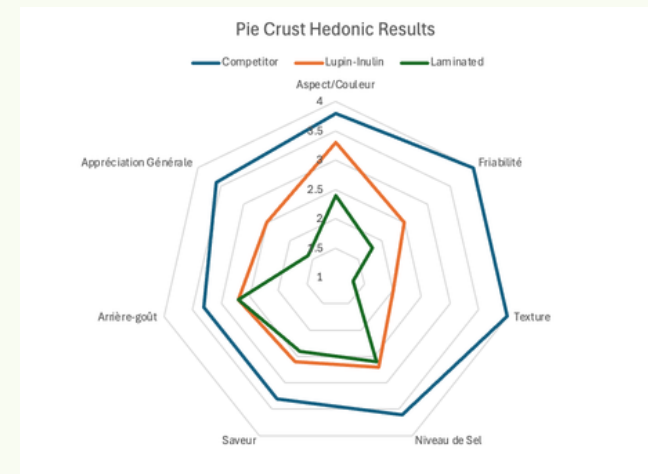
Product Type

Fat-reduced Shortdough Biscuits

2 Using our custom spreadsheet and SCAN!, determine desired conditions to create your improved recipe.



3 Perform a sensory evaluation of the improved recipe against the original and a similar commercial product.



- 1 Je déteste vraiment
- 2 Je n'aime pas trop
- 3 Ni aimer ni détester
- 4 Aime modérément
- 5 Aime extrêmement

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BIENFAITS capsule series

