LuPro™ Lupin Ingredients

The Most Nutritious and Only KETO Bean

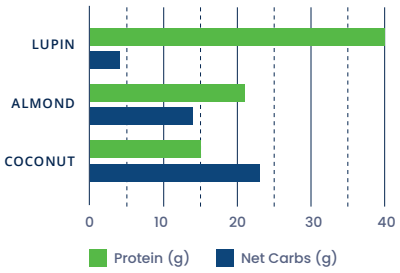
KETO · ORGANIC AVAILABLE · CLEAN-LABEL · GLUTEN-FREE · NON-GMO · KOSHER-CERTIFIED

NUTRITION FACTS per 100g	
Total Fat (g)	11
Saturated (g)	1.7
Trans (g)	0
Carbohydrates (g)	38.5
Total Dietary Fiber (g)	34
Sugars (g)	3.5
Net Carbs (g)	4.5
Protein (g)	40

PDCAAS # 0.84

Keto Flour Substitute

NUTRITIONAL COMPARISON



The Perfect Nutritious Substitute for Oats

LUPIN FLAKES

- Same functionality as rolled oats
- 3x the Protein, 3x the Fiber of oats
- Extremely Low Glycemic Index = 11

A GENUINE SUPERFOOD

Gluten-Free, Non-GMO, Plant-Based Protein Declared as 'Lupin' or 'Lupin Bean'

LuPro™ sweet Albus Lupin Bean Ingredients have a mild taste and can boost the nutrition, functionality and flavor of a wide variety of sweet and savory applications. Traceability and transparency are at the forefront of our LuPro™ supply chain. Furthermore, lupin's ability to enrich farm soil aligns perfectly with the growing global trend around regenerative agriculture.

PRODUCT FORMATS

Non-GMO Conventional and Organic

- Flour
- Toasted Flour
- Grits
- Flakes
- Micronized Flour
- New: 60% Protein

NUTRITIONAL VALUE

60+ Published Scientific Studies Support Lupin's Health Benefits

- 41% protein, 33% fiber, very low starch, and 4% net carbs
- Lowest Glycemic Index (GI=11) of any common pulse or grain
- Research-proven, low glycemic response and blood sugar control
- Non-starch polysaccharides portion of the fiber are prebiotics for bowel health

FUNCTIONAL ATTRIBUTES

- Ready To Eat: no heat treatment needed for cold-pressed bars
- Plant-based protein source
- Color enhancer: golden yellow. Flavor enhancer.
- Water-binding and mouth-feel (partial replacement of eggs and fat)
- Lupin flakes are an easy substitute for rolled oats since they have a comparable texture, size and shape, but with 3x protein and fiber

APPLICATIONS

Versatile Functionality in Sweet and Savory Applications

SWEET

- Cookies
- Bars
- Granola
- RTE Cereal
- Cakes

SAVORY

- Snacks
- Pasta
- Bread
- Breakfast Foods
- Batters & Breadings

Innovation Inspiration:

- *Concepts Including Nutritionals Before & After Lupin*
- *Formula Ideas and Applications Sheets*
- *Mintel Finished Product Examples*

CK INGREDIENTS INNOVATIVE FOOD SOLUTIONS

Empowering Health Through Ingredient Science & Innovation

www.ckingredients.com • 1 905 842 8300 • office@ckingredients.com