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Czech J. Food Sci.

Kohajdová Z.,

Karovičová J., Schmidt

S.:

Lupin composition and possible use in bakery – a review

Czech J. Food Sci., 29 (2011): 203-211

Legume seeds are an abundant source of proteins and, among them, lupin is one of the richest. Lupin seed deserves great interest due to its chemical composition and augmented availability in many countries in recent years. The review reports on the current knowledge about nutritional characteristics (proteins, amino acids, starch, sugars, fiber, lipids, fatty acids, vitamins, antinutritional compounds) and potential use of different lupin seed products (flour, kernel fiber, protein isolates and concentrates) for baking applications. The influence of lupin addition on the rheological properties of dough and quality of final products are also described. A separate part of the article is focused on the foaming and emulsifying properties of lupin proteins.

Keywords:

lupin; nutrition value;, baking applications

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