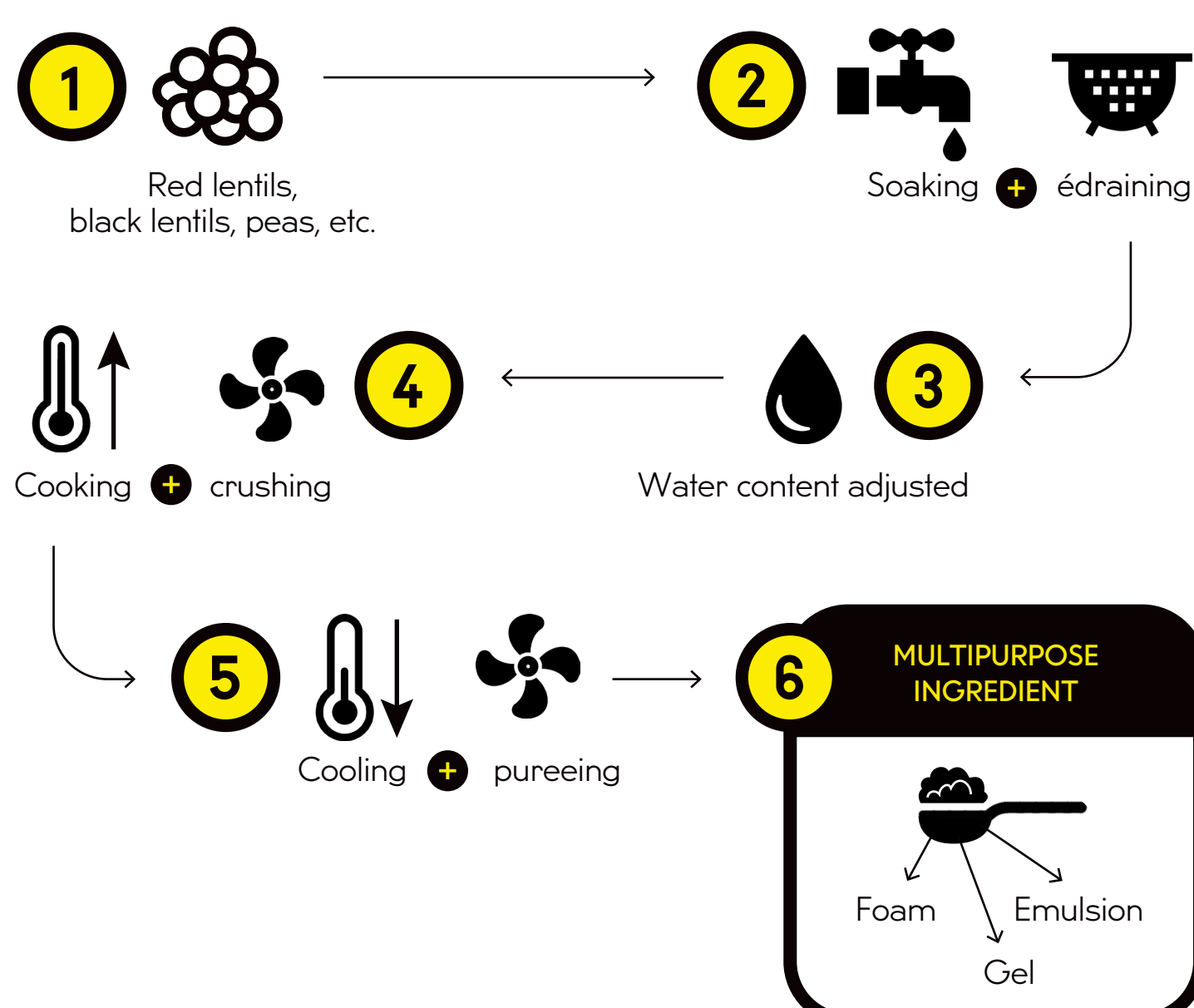


LEGUME-BASED MULTIPURPOSE INGREDIENT: PREPARATION AND PARAMETER CONTROL

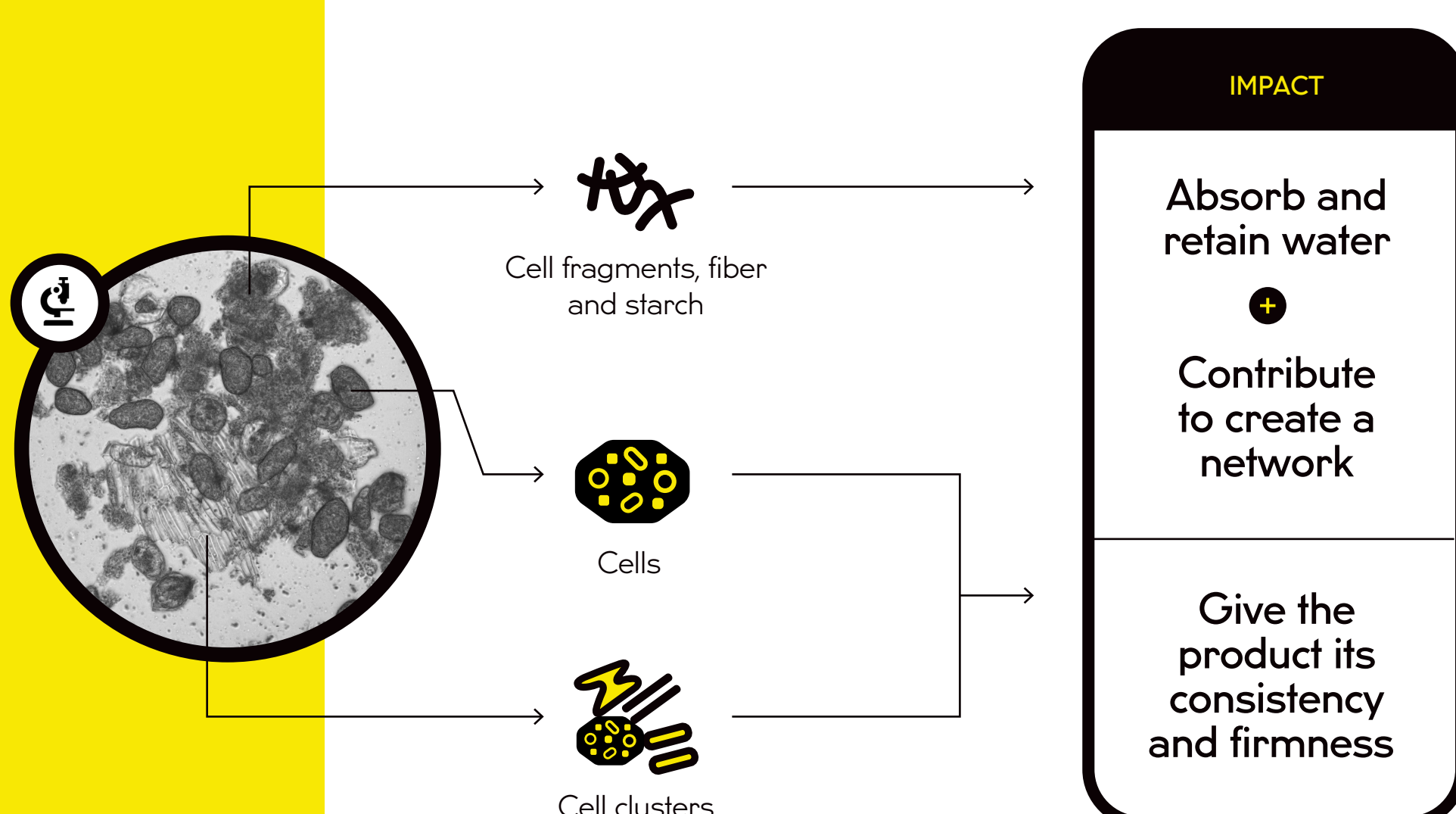


All steps influence the ingredient's properties and therefore its use

Legumes can be turned into a puree and used as an ingredient in different applications



Different particles in the puree determine its properties



Examples of formulation and storage effects

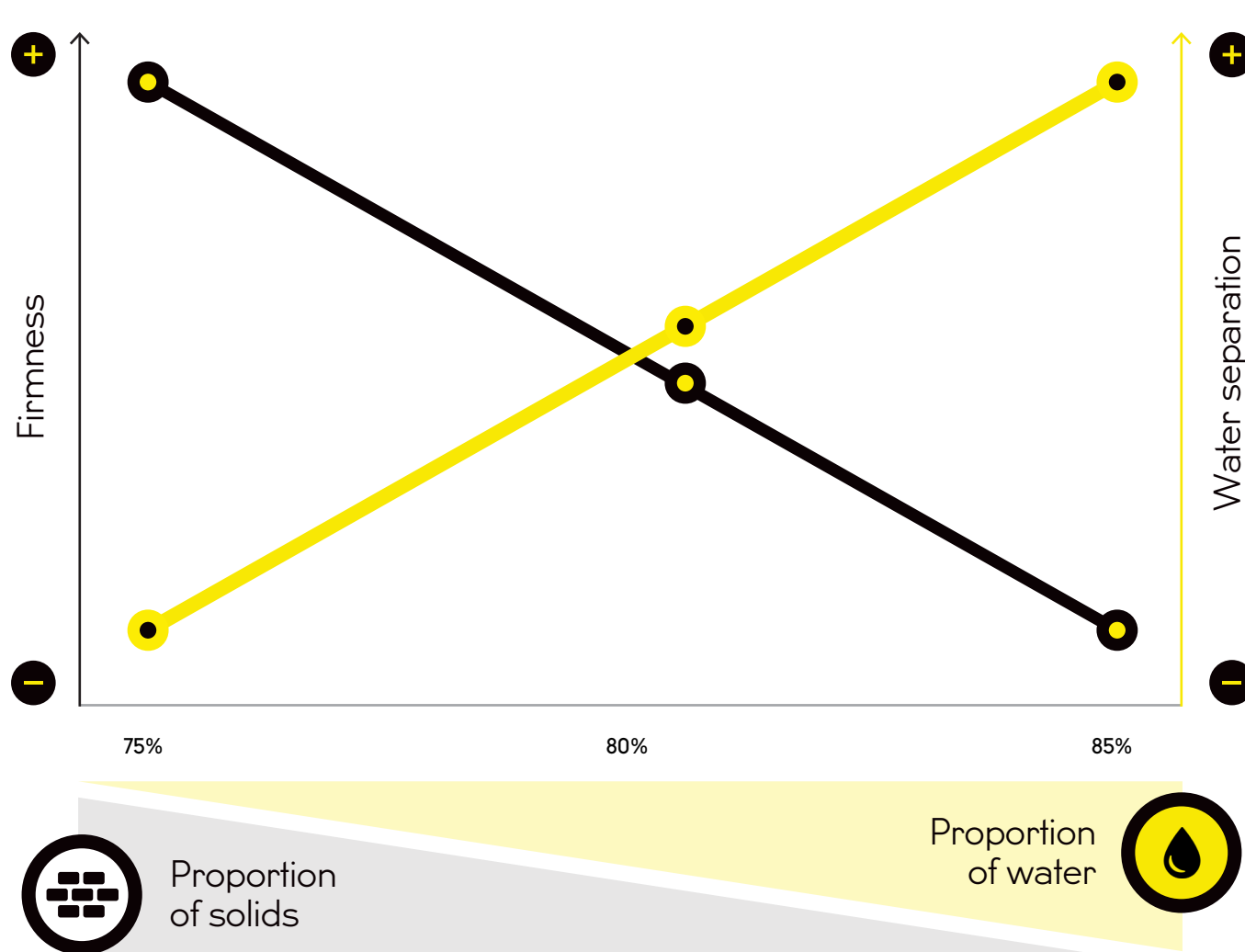


Water content (inversely proportional to solid content) changes the properties of the puree.

The higher the water content (between 75% and 85%):

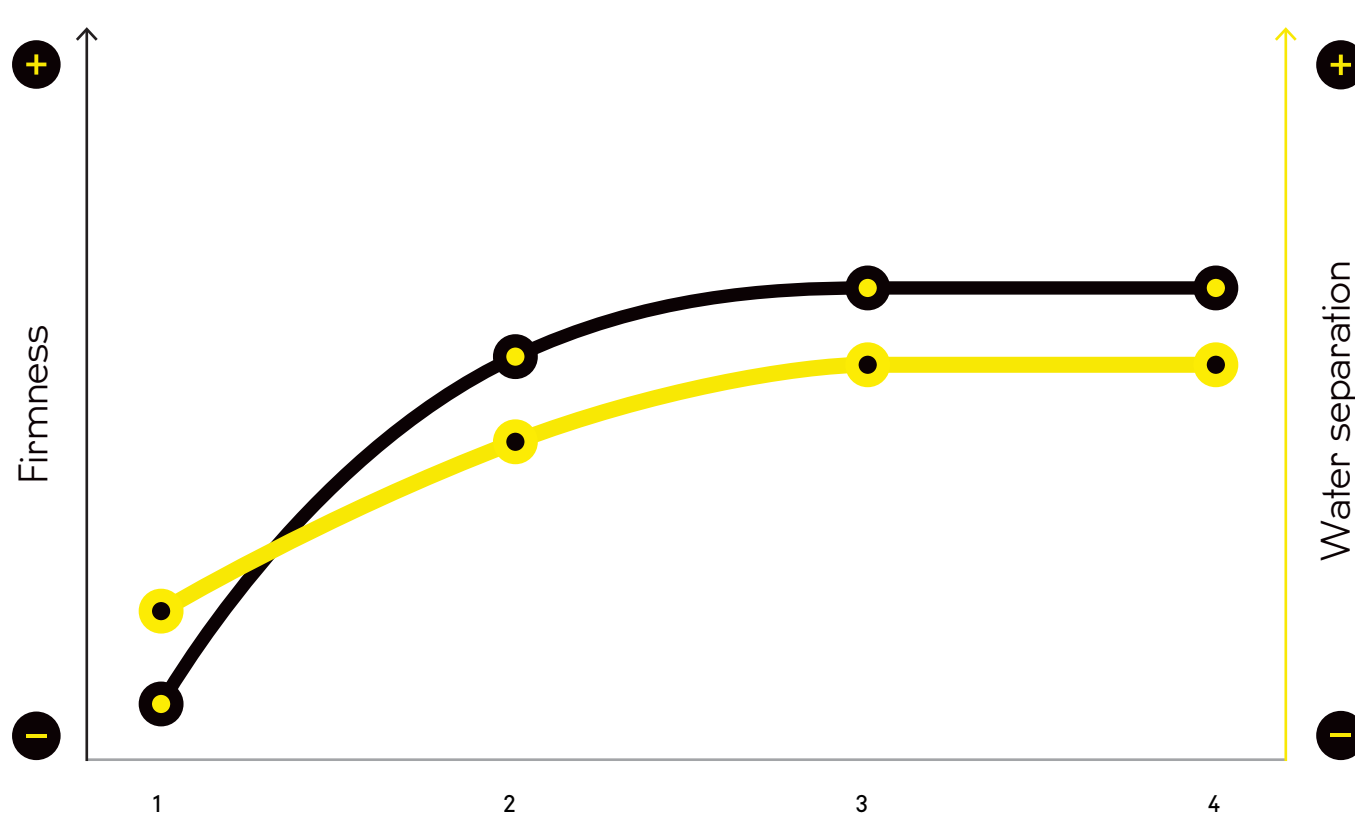
- The softer the puree
- The more the puree tends to separate

Water content



Storage time increases firmness and the tendency for water/solids to separate.

Storage days



- Preparation conditions affect puree properties.
- This legume-based ingredient can be produced using kitchen and food processing equipment.
- This multipurpose ingredient has varied potential uses and lends itself to diverse textures and flavours.

To learn more, watch our video

GastronomiQc Lab

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