



ATURA

PLANT ORIGIN PROTEINS

Egg Free Muffins

Formulation Challenge

Nutri-scores are becoming more prevalent for labelling regulations. Red lentil protein concentrate is low in fat and sugar, and its functional properties can help replace the functionality of high fat ingredients.

Atura Solution

The foaming and gelling properties of Red Lentil Protein Concentrate at a 5.7% inclusion rate allows the complete removal of egg and a 30% reduction in margarine usage.

Outcome

Red Lentil Protein Concentrate reduces the nutri-score from 11 to 3 (D to C) while maintaining the structure, taste and rise of the muffins there was also a 10% reduction in fat content

We simply shape what nature provides into sustainable protein ingredients, backed with science and market know-how.



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Ingredients List	Quantity
Atura Fava Bean Flour Concentrate	7.7%
Plain Flour	28.7%
Oat Milk	22.9%
Dark Chocolate Chips	14.3%
Baking powder	12%
Vegan Margarine	7.6%
Water	7.2%
Sugar	5.2%
Stevia	5.2%
Vanilla Extract	0.96%
Lemon Juice	0.96%

Recipe Opportunities

- ✓ Reduce Nutri-score
- ✓ Improve clean label credentials
- ✓ Vegan classification
- ✓ Enhance nutrition without impacting sensory experience

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