ATURA LP55

Red Lentil Protein Concentrate

Red Lentil Protein Concentrate is a dry fractionated protein which is produced to the highest of standards. Ideal for food applications to add protein, increase stability, and emulsify.

Produced in our state-of-the-art manufacturing facility, Atura LP55 is both allergen and GMO-free and available with organic certification.



Plant-based functional excellence

Highly Soluble

Excellent solubility ensuring stability and performance.

Emulsification

Excellent fat encapsulation and stability.

Aeration

Aeration properties allow for foam formation and whipping.

Texture & Mouthfeel

Fine particle size for smooth emulsions and excellent mouthfeel.

Nutritional Profile

55% Protein

10% Fibre

0.66 PDCAAS

Fat Low in saturated fat

Iron Selenium Zinc Source of minerals

ATURA
PLANT ORIGIN PROTEINS

Deltagen UK manufactures a range of high-quality plant proteins sustainably sourced from fava beans, chickpeas and red lentils.

Our portfolio of pulse concentrates, flours and isolates offer solutions-based approach for food, beverage and nutrition. The appropriate use of these versatile, natural ingredients can address common challenges such as Nutriscore enhancement, nutritional improvement and clean label.

But that's only part of the picture. What sets us apart is the strength of our technical platform, focus on excellence, and a firm commitment to sustainability.

Key Points:

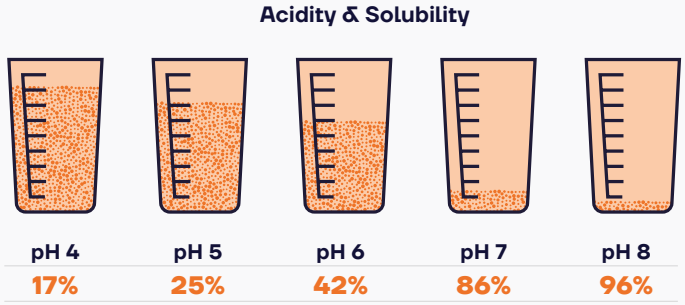
- Application expertise
- R&D focus
- In-house Microbiology testing
- Quality Manufacturing: FSSC 22000, Organic, Kosher & Halal
- Sedex Approved
- Powered by Solar Energy



www.aturaproteins.com

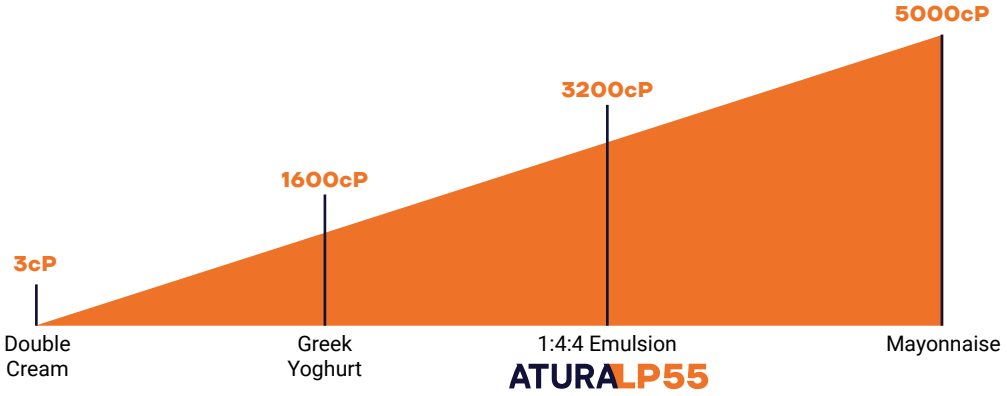
Solubility

Our fractionation process means the protein maintains its native state and denaturation is minimal. Atura LP55's solubility increases with pH, unlocking the protein structure for additional functionality.



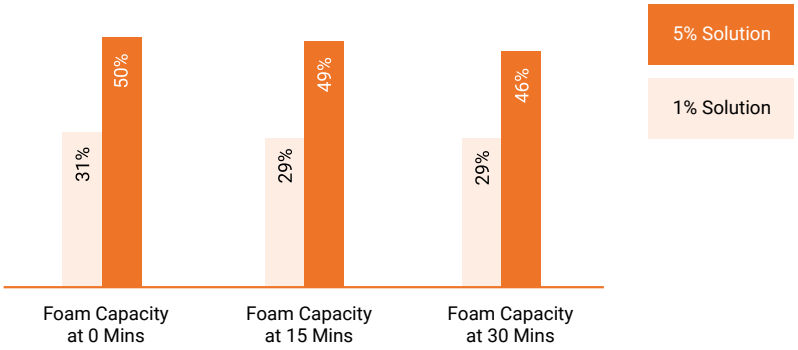
Clean Label Emulsifier

Emulsification and structure building properties provide excellent refrigeration stability with no syneresis.



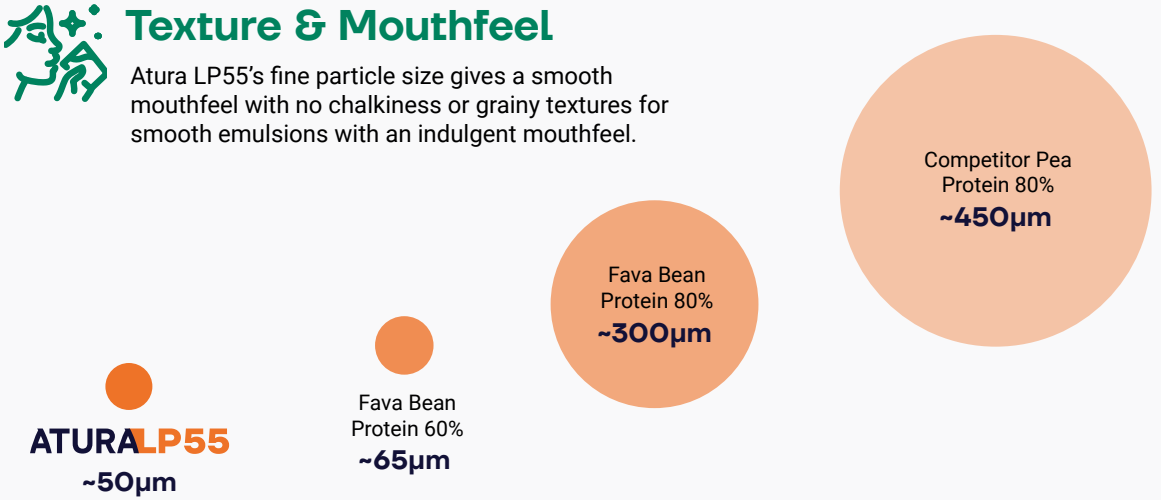
Aeration

The foaming and gelling properties of the Atura LP55 allow for good whipping and aeration of a variety applications, even at low inclusion rates.



Texture & Mouthfeel

Atura LP55's fine particle size gives a smooth mouthfeel with no chalkiness or grainy textures for smooth emulsions with an indulgent mouthfeel.



Recipe

Red Lentil Protein Muffins

Plant-based | Gluten-free | Non-GMO | Non-soy | Kosher

Typical Nutritional Information	per 100g
Energy (kJ)	1267
Energy (kcal)	301
Total Fat (g)	11
of which Saturates (g)	3.9
Carbohydrates (Available) (g)	43
of which Sugars (g)	12
Protein (g)	6.8
Salt (g)	0.1
Fibre (g)	2.1

Ingredients	%
Flour	29.2%
Atura Red Lentil Protein Concentrate	5.8%
Dairy Free Margarine	7.8%
Vanilla Extract	0.9%
Oat Milk	23.4%
Lemon Juice	0.9%
Water	7.3%
Dark Chocolate Chips	12.7%
Caster Sugar	5.3%
Stevia	5.3%
Baking Powder	1.4%

Nutriscore Improvement

Addition of Atura LP55 allows for complete replacement of egg and a 30% reduction in fat, giving a Nutriscore of B.

Colour Change

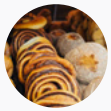
Once heated above 80°C, Atura LP55 changes from a light peach colour to a tanned colour

Processing Consistency

The impact of replacing egg and reducing the fat content is negligible.

Other Applications

Atura LP55 is a versatile functional protein with excellent nutritional profile that can be used across a range of applications.


Bakery


Meat alternatives


Vegan cheese


Creams & puddings


Pasta

Other Atura Functional Proteins


ATURAFP60


ATURACP40

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