

HIGH-PROTEIN DURUM BLEND



KEY PROPERTIES: This high-protein durum blend is based on durum semolina combined with selected plant-based protein ingredients to create a functional flour mix tailored for both pasta and bread applications. The formulation provides 20 g of protein per 100 g

of dry blend and is also a source of dietary fiber, making it well suited for modern high-protein pasta concepts. Depending on nutritional targets and end-use requirements, alternative formulations with increased protein levels can be developed.

KEY ADVANTAGES

- **Enhanced nutritional profile:** With its elevated plant-based protein content and added fiber, the blend improves the nutritional value of dough systems while maintaining familiar texture and eating quality.
- **Plant-based protein source:** Made entirely from plant ingredients, the blend is ideal for vegan and vegetarian formulations in both pasta and yeast-leavened bakery products.
- **Improved dough performance:** The combination of durum semolina, wheat gluten, and legume proteins helps form a

cohesive and resilient dough structure, delivering stable shaping properties, mechanical resistance, and resilient end-product texture.

- **Increased dough stability through functional durum wheat flour:** The inclusion of functional durum wheat flour strengthens the dough matrix and reduces stickiness, resulting in smoother handling and easier sheet formation. This is particularly valuable for lasagna sheets, filled pasta, as well as bread doughs requiring higher hydration and structure.



APPLICATION EXAMPLES

The high-protein durum blend is suitable for a wide range of cereal-based food applications, including bread and pasta:

- Protein-enriched tagliatelle and fettuccine: Firm, elastic structure with reliable shape retention and a pleasant bite.
- Lasagna or ravioli sheets: Smooth, uniform pasta layers with excellent stability during rolling, forming, and drying.
- Short-cut pasta (penne, fusilli): High-protein levels combined with a homogenous texture and dependable cooking tolerance.
- High-protein bread formulation: Supports nutritionally enriched bread concepts with an increased protein content and high water absorption capacity



Moulins de Kleinbettingen S.A.

8, rue du Moulin ♦ L-8380 Kleinbettingen ♦ Luxembourg

info@lesmoulins.lu ♦ www.lesmoulins.lu ♦  Moulins de Kleinbettingen