
MADE WITH LUVE – PLANT-BASED VEGAN ICE CREAM WITH LUPINE PROTEIN

This cholesterol free and lactose free ice cream, as well as the technology for recovering the lupine protein, was developed by the Fraunhofer Institute for Process Engineering and Packaging IVV in collaboration with its spin-off Prolupin GmbH.

PLANT-BASED ICE CREAM

A new totally plant-based ice cream is sure to give you pure enjoyment. The new ice cream contains no animal-based ingredients such as eggs and milk. Instead, it contains solely plant-based fats and high-quality lupine protein from locally grown produce. The balance between plant fats and lupine protein gives the ice cream excellent nutrphysiological properties.

TECHNOLOGICAL AND SENSORY BENEFITS

The lupine proteins in the ice cream are easy to process and have excellent sensory properties. The selected lupine varieties can be processed locally without the need for long transport routes. There are no genetically modified varieties of lupines, unlike the case for soya.

TOTAL ENJOYMENT FOR ALL

- Creamy and stable
- Reduced fat content
- Lactose-free
- Cholesterol-free
- Gluten-free
- Free of animal ingredients

For further product information, including details of where to buy them, please go to www.madewithluve.de

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Blue sweet lupines (*L. angustifolius*): a legume with a high protein content



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Lupine seeds: easy to process and excellent nutrphysiological properties



Ice cream MADE WITH LUVE = LUpine + VEgan