

Development of a fermented product based on lupinus

BOLIVIA, CHILE, ECUADOR



Webstory



Technological solution

One of the solid-state fermented foods is tempeh, which results from the fermentation of partially cooked legumes with rhizopus spores, of great nutritional value, high digestibility and a low-cost source of protein.



Technological description

Lupinus tempeh of good physical, chemical, and organoleptic quality was obtained with dehulled grain, incubation temperature 31 °C, in aluminum trays and for 24 hours. As initiator of fermentation, the fungus (*Rhizopus oligosporus*) was used.



Impacts and results

- New technologies have been generated to improve lupine productivity.
- Families that sell lupine receive an additional profit (10% more) compared to the traditional market.
- Lupine products are used as substitutes for milk and meat in certain regions.



+ 500

Beneficiary farmers



7

Workshops



4

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