

Protocols for the production of snacks from Lupinus

BOLIVIA, CHILE, ECUADOR



Webstory



L. angustifolius



L. mutabilis
Dulce



Technological solution

Promote the development of technological innovations to strengthen the resilience of production systems through the insertion of lupine and contribute to improving the livelihoods of farmers in the Andean region.



Technological description

Protocols for the production of roasted lupinus using the three species (*L. angustifolius*, *L. albus*, *L. mutabilis*) with different flavors. Drying and roasting temperatures and times were tested, qualifying the color, odor, taste and texture of the product.



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

Farmers benefited



7

Workshops



4

Publications