



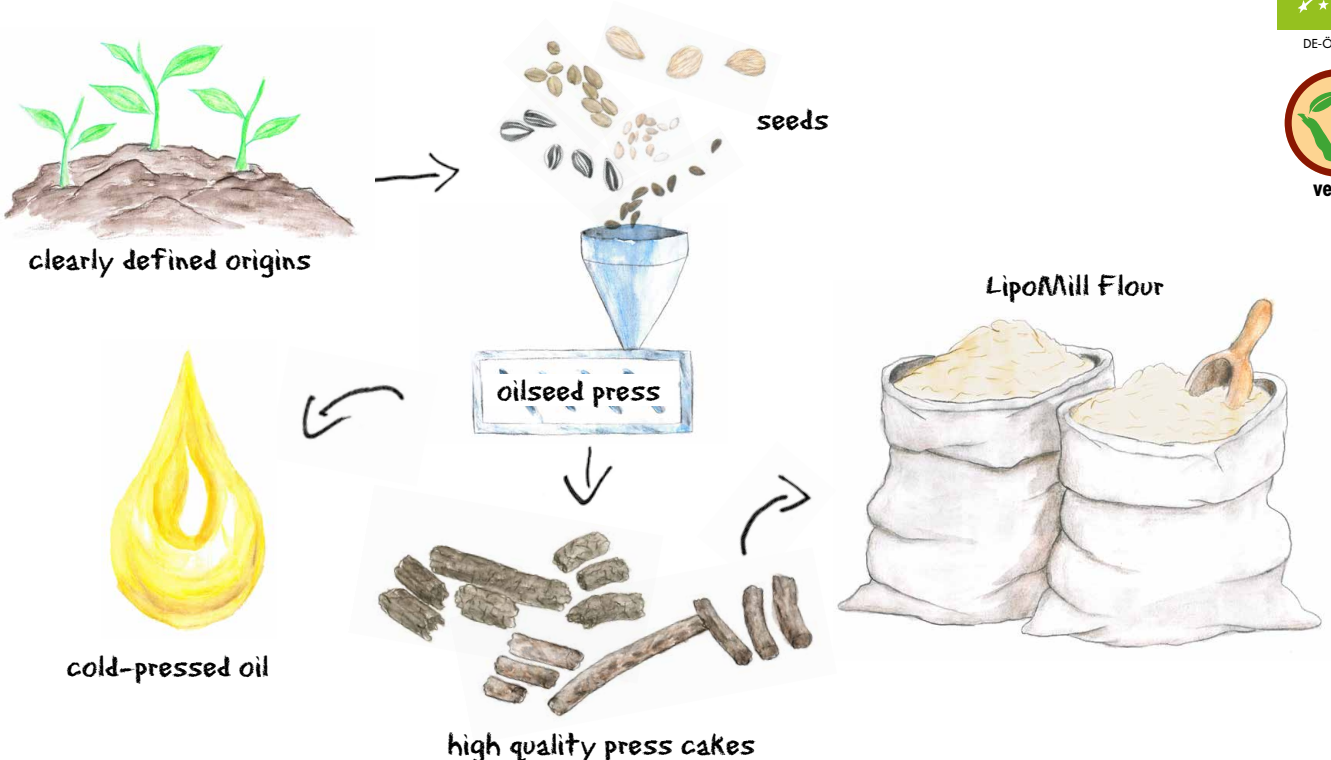
# LipoMill Flour

## LipoMill Flour – Power Packs for a Protein-Rich Diet

The trend towards foods with a high nutritional value continues to rise. Vegetarians, vegans and those with food intolerances are particularly interested in foods with beneficial ingredients. With LipoMill Flour you can naturally enrich your products with protein and minerals. Even low-carb products can benefit from our LipoMill Flour varieties.

Our LipoMill Flour is made from press cakes, which remain after gentle oil extraction. The press cake then is finely ground to flour. This process produces a protein-rich flour made from pure and natural resources. Our partially deoiled LipoMill Flour varieties contain a range of valuable vitamins, minerals and healthy fats. Moreover, they are an ideal protein source and rich in dietary fibre. By using our LipoMill Flour you can not only naturally enrich your food products, but also refine your formulations with an exceptional flavour.

## From seed to LipoMill Flour



DE-ÖKO-003



vegan

## Application areas for LipoMill Flour:

LipoMill Flour is an excellent choice for baking, cooking as well as preparing desserts and drinks. Depending on the concentration, they will also give your product a fine, yet unmistakable flavour.

- **ideal as an ingredient for baked goods and pasta**
- **as a fibre-rich ingredient for cereals, baked goods, granola or nutrition bars**
- **protein enrichment for pasta, smoothies and juices**
- **as an emulsifier for vegan meat substitutes, e. g. in vegan sausages or burger patties**

## Our assortment:

**Almond Flour**



**Linseed Flour**



**Hemp Flour**



**Sunflower Flour**



**Sesame Flour**



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