

Development of a fermented product based on lupinus

BOLIVIA / CHILE / ECUADOR

Webstory

















The 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.



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 oligosporusal) was used.



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.



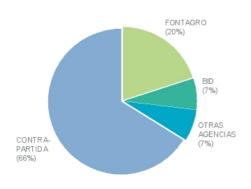


ABOUT FONTAGRO

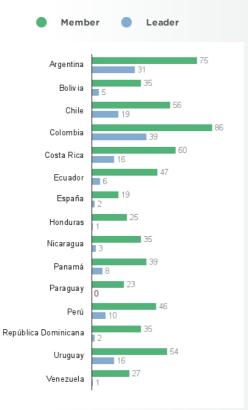
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PARTICIPATION AND ROLE IN CONSORTIUMS SINCE 1998



- Counterpart contribution 93.177.555
- **FONTAGRO** 28.989.468
- IDB 9.922.700
- Other agencies 9.809.078



Number of projects 193 approved

amount US\$

9.8

other agencies

15

New technologies for ALC

8

Technology of global relevance

MEMBER COUNTRIES

