

THE NETHERLANDS

Wageningen  
University



**Address:**

Droevendaalsesteeg 4  
6708 PB  
WAGENINGEN  
THE NETHERLANDS

**Website:**

[www.wageningenuniversity.nl/UK](http://www.wageningenuniversity.nl/UK)

**Contact Person:**

Mr. Ralf HARTEMINK  
+31 317 483 558

**Team presentation**

Jovian BUNAWAN  
Purnamasari ANTONO  
Ferdinand ROMULI  
Mia ISABELLE  
Silvia ANDINI  
Kartika SUBAGIA  
Ibnu KHAMAIS



CHEF. LUPIN

Chef. Lupin is an innovative eco-food product made from lupin beans grown in Europe. Capitalizing on Asian traditional process, fermentation enriches the flavor of the tempeh and enhances the digestibility of the nutrients. Naturally high in fiber, it is now added with oat and coated with whole-wheat flour for extra goodness. All the nature goodness are in it; high protein, source of fiber, source of iron, magnesium, zinc, and phosphorus. It is a tasty, savory meat alternative that nourishes not only you, but also your Earth. With eco-friendly ingredients, packaging, production process, the GHG emission of Chef. Lupin is only less than 10% of similar meat product! Moreover, more plantation of the lupin bean will help to nourish the Mother Nature by acting as natural fertilizer. How neat it is to have a better planet by eating healthier and tasty food! These tasty tempeh sticks are packaged frozen for maximum freshness and convenience; and within minutes in oven, pan, or microwave, these delicacies will be ready as perfect snacks or meal. At an affordable price and with no animal ingredients, Chef. Lupin could be your new favourite meat alternative. Show your love to yourself and your planet, and grab yourself these tasty nourishments!