



# Shine with well-being



Of ancient origins, lupine is a legume already cultivated 4000 years ago in the Mediterranean area and in the Andes of South America. Appreciated also by the Greeks and the Romans, to the point that it is mentioned in the writings of Hippocrates and Horace, it has been rediscovered thanks to its important nutritional qualities. High in protein and source of fibres, naturally gluten free, lupine is tasty and easy to digest. Today it sparks a big interest also for its strong potential in the cure of cardiovascular pathologies and in controlling cholesterol levels and the glycaemic index.

Thanks to its historic experience in the preparation of ready-to-eat dishes using exclusively organic and vegetable ingredients, Con.Bio aims to exploit this precious legume with the “Lupino Bio” line. Innovative foods with an appetizing flavour, all available in high service packaging, to guarantee a wide variety of choices for the consumer for a rich, healthy menu.

All the ingredients for a successful line:

**INNOVATIVE**  
Basic raw material

**INVITING**  
Taste

**FUNCTIONAL**  
Nutrition

**EYE-CATCHING**  
Image



Three tasty main dishes to be served with cooked or raw seasonal vegetables and vegetable cream spreads: Cutlet with lupine, tofu and a crunchy gluten free breading, Steak and Chops with lupine, wheat gluten and fragrant aromatic herbs.

## NEW PRODUCTS

The success of the line continues with the introduction of 3 new and exclusive proposals. Hummus, a soft, enveloping cream spread; the perfect accompaniment to crudité or stir-fried vegetables. Two appetizing main dishes, ready in a few minutes and perfect for a tempting sandwich or a classic barbecue: the innovative vegetable wurstel and the classic spinach Burger.

