



LUPINNO SUISSE

Breeding resistant, sweet lupins for the sustainable, regional production of tomorrow

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White Lupin: a chance for sustainable, regional agriculture

- An European supplement to soybean
- 35 % and more protein content
- next best amino acid composition after soybean
- Legume family → N fixation
- frost tolerant summer crop
- Soil structure improvement,
- P mobilization
- drought tolerant
- Insect friendly flowers
- Increasing demand:
 - feed
 - food: vegetarian / vegan trend



Lupin in human nutrition

- lupin stays al dente after cooking
- Traditional mediterranean snack in salt brine
- good for bulgur-like dishes
- good for stuffed vegetables
- vegetarian bolognese
- processed meat substitutes
- roasted lupins as a coffee substitute
- Lupin flour + water as egg substitute

- contains all essential amino acids
- contains Fe
- anti-diabetic
- anti-hypertension properties
- satiating for a targeted weight loss
- low in phytoestrogens
- no purins
- No starch



Anthracnose in white lupin

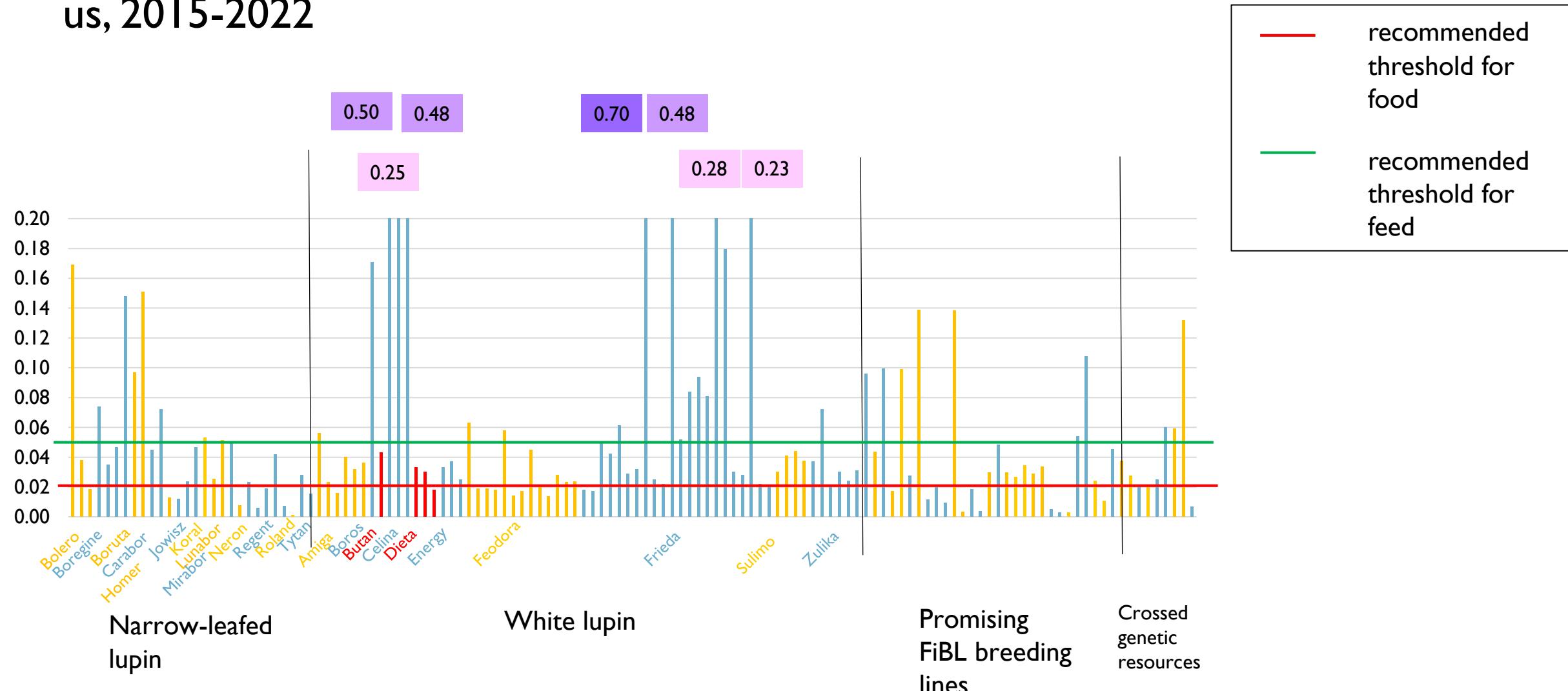
- main problem, total yield loss possible
- transmission: seed, rain splash
- under wet conditions $> 25^{\circ}\text{C}$
- fungal agent: *Colletotrichum lupini*
- major reason for stagnating cultivation
- resistance breeding in Australia, Germany, Poland, Chile, Switzerland
- only quantitative resistance
- In Europe until now only 2 resistant varieties (Frieda, Celina (DE))



Alkaloids in white lupin

- > 150 lupin quinolizidin alkaloids (QA) known
- The sum of QA in lupins is relevant
- Traditional mediterranean cultivars/landraces contain 0.5 % - 8 % (5.000 - 80.000 mg/kg)
- Very bitter taste
- High concentration toxic for nervous, circulatory and digestive systems
- Recommended threshold for safe food is 0.02 % (for feed, 0.05 %)
- Water soluable
- Traditionally removed before consumption through soaking, rinsing and cooking
- Low alkaloid mutants predicted and found in Germany around 1930
- Since then, breeding of «sweet» cultivars (0.01 – 0.05 %) (100-500 mg/kg)
- Only 3-6 low alkaloid genes known
- Only two in present commercial cultivars («bottleneck» for breeding)
- No correlation of QA content with fungal resistance
- But bitter plants are more vigorous
- Many lupin batches had enhanced alkaloid contents

All 128 alkaloid analyses of lupins cultivated in Switzerland known to us, 2015-2022



LUPINNO SUISSE

	Objectives, workpackages	Lead by
1	Breeding of White Lupin for anthracnose resistance	FiBL
2	Breeding of White Lupin for low alkaloid content	FiBL
3	Developing a breeding programme for commercial white lupin cultivars	FiBL and gzpk
4	Cultivar trials	FiBL and gzpk
5	Identifying the market potential, networking	FiBL

Working groups

FiBL plant
breeding group



Getreidezüchtung
Peter Kunz (gzpk)



FiBL consumers
and food group



Screening of genetic resources

every year since 2015:

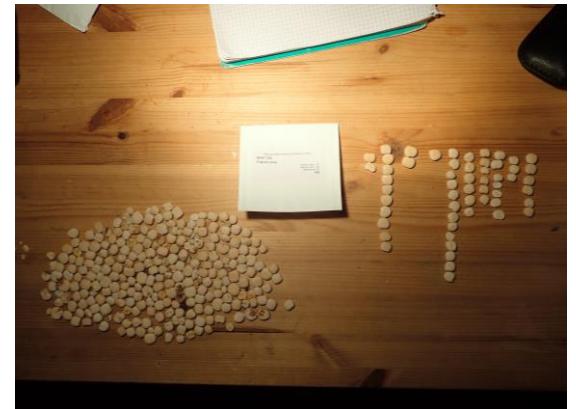
- 100-200 new accessions
- single rows in mini-plots
- between infection rows of susceptible cultivar «Amiga»
- relative disease scoring
- 100-200 selected accessions from previous years
- challenge: up to 15% cross pollination possible
- → isolate selected plants from insects!



Amiga Ethiopia Amiga Algeria Amiga
(susceptible check) (resistant) (susc.check) (resistant) (susc. check)

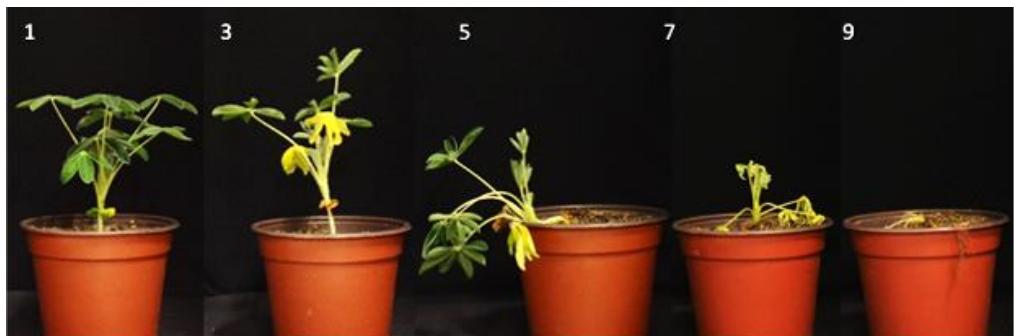
Crossings and pedigrees

- sowing of crossing partners at staggered intervals
- crossings in the greenhouse
- F 1 – F 5: insect tunnel
- single plant selection starting mostly in F 4 (some sweet plants selected earlier)
- seed evaluation



Disease scoring of F5/F6 after artificial inoculation

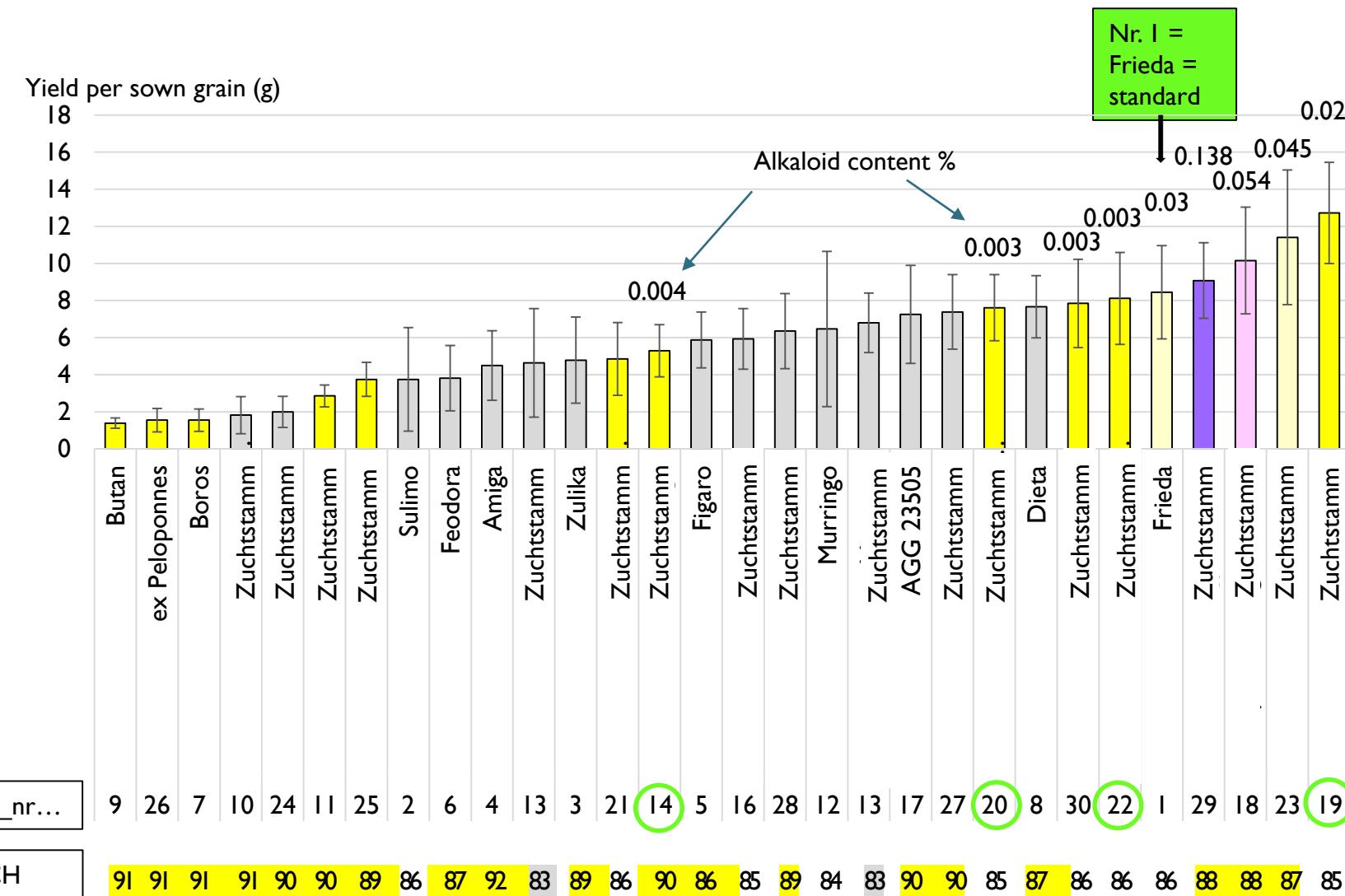
- controlled conditions, climate chamber
- 14-day-old plantlets
- stem wound inoculation with spore suspension
- repeated disease scoring over 14 days
- standardized area under disease progress curve



Alkemade et al. 2020



Single row ring trial with gzpk, advanced breeding lines



3 sites, 2 reps
of single rows
each

And if we perhaps succeed with registration of new cultivar(s)?

Then there should be a market demand for them!

That is the task in WP 5...



2022_07_22 our best breeding lines

Many thanks for multiple support over 9 years!

Farms, soil preparation, trial support:

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Moritz Sauter, Frédéric Perrochet

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Breeding team!! Crops team! FiBL team...
Torsten Arncken



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Market potential and network

LUPINNO SUISSE Project

Ludivine Nicod, Ivraina Brändle, Claudia Meier, Ursula Kretzschmar, (FiBL)

Overview of the activities

Evaluation of the market potential for lupin in CH

Estimation of the production costs

Set-up of a network

Support to food processing trials

Identification of the needs & opportunities for lupin value chain

Market potential – consumer survey key takeaways

- Switzerland has not a «legume food culture»
 - 28% participants have already consumed lupin in the past (twice as many for soy beans)
- Most important perceived benefits of lupin: protein content, satiety properties, iron content, bee friendly crop, no fertilization needed, ressource-efficient cultivation.
- > 50% of consumers evaluated lupin as an interesting alternative to soy
- Swiss origin is an important criteria for 62% of interviewees
- The less processed, the more participants were willing to buy a lupin product
 - Lupin bulgur was most popular followed by sweet lupin in jar and lupin spread.
 - Lupin meat alternatives and lupin cheese were significantly less popular.

Market potential – Stakeholders analysis

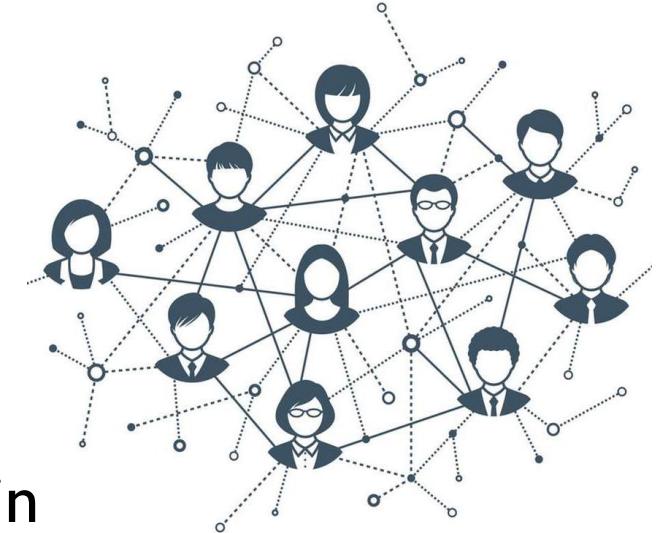
	Challenges	Opportunities
Production	Anthracnose Alkaloids	<ul style="list-style-type: none"> Crop adapted to Swiss climate Good for soil fertility Drought tolerance due to deep root system
Product	Allergens	<ul style="list-style-type: none"> High protein content Interesting nutritional profile (low carbs, low fat)
Food processing	<ul style="list-style-type: none"> Lack of cost efficient way to remove alkaloids Lack of fast way to accurately measure the alkaloid content Lack of 'primary processing' capacities Lack of technologies to isolate proteins. 	
Market	<ul style="list-style-type: none"> Low awareness and demand for lupin No value chain in place Competition with other legumes 	<ul style="list-style-type: none"> Trend towards healthy, sustainable, and regional foods (plant-based protein sources from the region). Poor image of soy.
Politics	<ul style="list-style-type: none"> No border protection for legumes as food Strong meat and milk lobby 	

Workshop with lupin stakeholders

- **2 workshops organised with stakeholders from the lupin value chain**
 - Jan. 2022 online (german speaking participants)
 - Feb. 2023 in Lausanne for actors in Romandie
- **Objectives**
 - Gather and connect all interested and active people in lupin value chain → build a lupin network
 - Exchange on experience with lupin along the value chain from farm to fork
 - Group discussion to identify the needs and opportunities in agriculture, post-harvest treatment and food processing

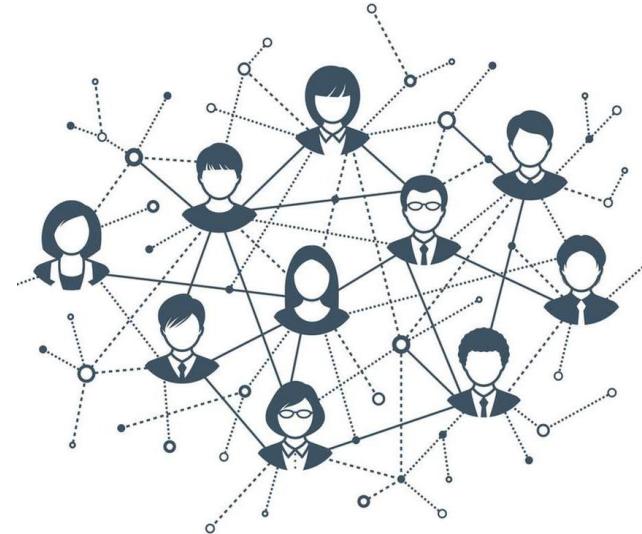
« Protein Power Network »

- Created in 2022
- Collaboration between Strickhof and FiBL
- Focus on grain legumes farming and food processing in Switzerland
- Active in German and French speaking parts of Switzerland



Objectives of the national network

- Connect all actors within the legumes value chains (researchers, producers, millers, food processors, consumers..)
- Build and spread knowledge in legumes farming
- Share experiences among network members
- Identify and communicate food processing opportunities (mills, food industries)
- Promote legumes to authorities and public
- Provide list of experts in different fields



Tools

- List of contacts 
- “Teams” for members 
- 4x network meetings/year 
- Workshops
- Website 



Website Swiss LegumeHub - introduction



- Information platform on growing and processing of legumes (organic and conventional)
- Publication of project results with a focus on Switzerland
- Information about upcoming events on the topic of legumes
- Networking of stakeholders via a contact list

Website Swiss LegumeHub - requirements

- Multilingual (GE, FR and IT tbc)
- Public website, accessible to anyone interested in the topic
- Interactive platform:
 - Users can upload content, information
 - Search function
- News, articles will be published on the website
- Agenda with key events, dates
- Blog, RSS feed

Preview: <https://swiss.legumehub.eu/>

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