



Topinambur - the right thing for gourmets

Topinambur (*helianthus tuberosus*) is, as a sunflower plant, a member of the family of composite flowers. The plant originates in South America. The name is derived from the Indian tribe "Tupinamba". The high mineral content gives the raw and steamed tubers a delicate artichoke-like taste.

This fact helps understand the English description for Topinambur: Jerusalem Artichoke. It also explains its historically attested triumph at European courts and today, in the health conscious cuisine of modern households.

Topinambur - a new category of fruits is presenting itself

After years of scientific research and development, today, Lienig is in possession of new and - partly-patented processing techniques, specifically developed for Topinambur. These methods are pioneering and unprecedented. The biological procedures make sure that roughage and sweetness of Topinambur are matched with the various food stuffs, such as fruit juices, fruit preparations, delicacies, cereal products, pastries, in an optimal way.

The result of this combination: A new generation of exciting food-variations. In terms of taste and of nourishment, the new mixed drinks-for example: sour fruit juices with Topinambur-are already considered a successful innovation; with the invaluable advantage of the 'lean' trend products, without the addition of sugar or sweetener-only with the help of natural or careful biological/ physical processing techniques.

Topinambur - quality has its reason

The high mineral content is one of the crucial quality characteristics of Topinambur products and has a positive impact on the flavor. This is especially true in combination with baked goods and with certain vegetable juices. An alternative to sodium-rich food is advantageous in terms of diet physiology.

Topinambur - more than just the sum of all elements

The spectrum of valuable contents (e.g. the high amount of Inulin, biologically bound Potassium and trace elements) the genuine flavor, the health-related significance of the fruit, as well as the new processing methods, which were exclusively developed for Lienig, are all strong arguments. The simultaneous presence of mutually complementary effects is a surprising fact, even for food technology experts. The use of Topinambur as a natural sweetener is fully in line with current trends. It is up to the food industry, to answer the demands of modern consumers- and turn them into tangible successes in the market place.