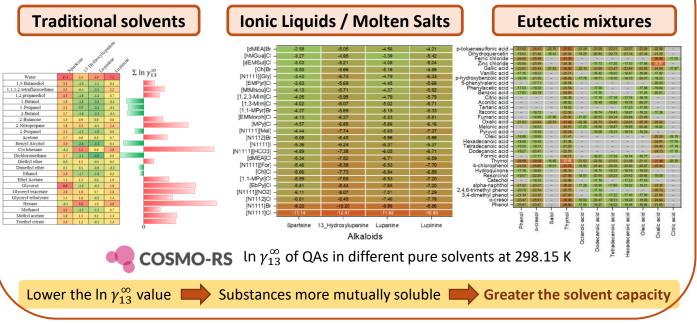
## Green solvents for lupin debittering: a sustainable twist to improve lupin-beer synergy

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Lupin beans have been widely cultivated but the presence of toxic quinolizidine alkaloids (QAs) limits their industrial applications. The traditional debittering process is commonly accomplished by a soaking process that uses large amounts of fresh water.
Solution Use of green solvents as hydrotropes & scCO<sub>2</sub> co-solvents for improving the debittering of Andean lupin beans.

**Results** COSMO-RS predictive tool was used to screen the dissolution behavior of QAs in alternative solvents:



- **COSMO-RS** is a useful **predictive tool** for the **screening** of ILs and eutectic solvents in lupin bean debittering;
- Preliminary results indicate the potential of economic molten salts and/or terpene-based mixtures, warranting experimental exploration.



The research aims to sustainably debitter Andean lupin beans using supercritical carbon dioxide and green solvents, enhancing food security, reducing water use and contamination, fostering innovation, and minimizing environmental impact.