

PRODUCT: **Lupenta Flour**

SCIENTIFIC NAME: lupinus angustifolius
COMPONENT USED: kernel
PRODUCT CODE: LP 05 003
DESCRIPTION: yellow free flowing powder
USE: baking industry applications

SHELF LIFE: unopened 12 months, opened 3 months
PACKAGING: 25kg paper bags, sewn closure
 40 bags per pallet
 Timber pallets provided with top and bottom liners and shrink wrapped for protection

CHEMICAL / PHYSICAL DATA

PROTEIN %	38 - 45
MOISTURE %	7 - 11
OVERTAILS 250 MICRON %	13.6
OVERTAILS 212 MICRON %	4.4
OVERTAILS 150 MICRON %	10.2
THROUGH 150 MICRON %	71.8
ASH %	4 - 6

MICROBIOLOGICAL DATA

TOTAL PLATE COUNT	860 CFU/g
YEAST	<100 CFU/g
MOULD	1800 CFU/g
E COLI	<1 CFU/g
SALMOMELLA	Not detected/20g

NUTRITIONAL DATA /100g

ENERGY kJ	1510
ENERGY CALS	360
PROTEIN	38 – 45%
FAT	Total 6 - 8g
	Saturated 1.9g
CARBOHYDRATE	11g
SUGARS	3 - 5g
DIETARY FIBRE	20g
SODIUM	30mg

PRODUCT SAFETY DATA

Stainless metal detection	n/a
Ferrous metal detection	n/a
Foreign matter	Not detected
Visual	Yellow powder
Taste	Slightly nutty
Odour	none
Allergen	Known allergen
Vegetarian	suitable