

LUPIN HULL BRAN

Lupin bran is manufactured from the hull of the Australian Sweet Lupin seed. The bran has numerous useful functional food properties particularly for increasing fibre content when added to foods. It has a shelf life of 6 months at relative humidity of 50-60%.

Lupin bran is a natural food ingredient that can add value to food distributors and manufacturers, where the customers will benefit from the nutritional value. It is beige, cream in colour and has neutral to slightly nutty flavor.

People who are allergic to soy or wheat flour would find this product beneficial.

Health Benefits
♦ Gluten free
♦ Low GI
♦ High in fibre (28%)
♦ High in soluble fibre
♦ High in phytosterols (assists in lowering cholesterol)
♦ GMO free

Analytical Data /100g	
Energy kJ	800
Energy cals	199
Protein	4-7%
Fat Total	1.9g
Saturated	0.4g
Carbohydrate	0.1-0.5g
Sugars	0.1g
Moisture	7-11%
Ash	< 2%
Dietary Fibre (total)	>80%
Sodium	45mg
Potassium	332mg
Granulation – finely ground	
>400 microns	2-4%
>150 microns	85-95%
<150 microns	<10%