



TOASTED LUPIN FLOUR

Description: Obtained by milling, from selected pre-cleaned lupin seeds. A natural gluten-free product that does not contain additives or preservatives. Heat treated to minimize enzymatic activity and anti-nutritional factors.

HS-code: 1208 9000

Ingredients: 100% lupin.

Suggested ingredient labeling: lupin flour. Not subject to GMO labeling.

Allergen information: contains lupin.

Usage: Toasted Lupin Flour is used in the manufacture of applications such as dietetic applications, baked goods, biscuits, wafers, spreads, fillings, pasta and many more. Its high content of carotinoids give lupine flour its brightly yellow colour.

Storage and transport conditions: Storage below 25°C and 60% humidity promotes shelf life. Keep away from strong odours and volatile materials.

Shelf life: 6 months in original packaging.

Packaging: 25kg, double layer craft bags with intermediate PVC layer.

Compliance with EU regulations: Regulation on materials intended to come into contact with food (Regulation EC1935/2004), Regulation on maximum residue levels of pesticides in or on food and feed of plant and animal origin (Regulation EC 396/2005, Modifications 178/2006, 260/2008, 299/2008, 212/2013), Regulation on setting maximum levels for certain contaminants in foodstuffs (Regulation EC 1881/2006, Modifications 1126/2007, 565/2008, 629/2008), Regulation on good manufacturing practice for materials and articles intended to come into contact with food (Regulation EC 2023/2006, Modification 282/2008), Regulation on the provision of food information to consumers (Regulation EC 1169/2011) Exempt from Regulation on the traceability and labeling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003).

BSE/TSE statement: Product does not contain any ingredients from animal origin.

Product safety status: Product is safe for labeled intended use.

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Fine Powder.
Particle size	98% passed through 150 mesh.
Colour	Bright yellowish.
Smell	Neutral, characteristic.
Taste	Pleasant, sweetish, nutty.

**PHYSICAL AND CHEMICAL CHARACTERISTICS:**

Protein	Approx. 41%
Moisture	Approx. 8%
Fat	Approx. 10-14%
Ash	Approx. 2-4%
Fibre	Approx. 24-32%

MICROBIOLOGICAL CONTROL:

TPC	Max. 20.000
Coliform	Max. 10 cfu/g
Entero	Max. 100 cfu/g
Yeasts and Moulds	< 300 cfu/g each
Salmonella	Negative/25g

Allergene overview.	Present in the product as an ingredient:	May contain traces due to cross-contamination:
Cereals containing gluten and products thereof.	No	Yes
Crustaceans and products thereof.	No	No
Eggs and products thereof.	No	No
Fish and products thereof.	No	No
Peanuts and products thereof.	No	No
Soybeans and products thereof.	No	Yes
Milk and dairy products.	No	No
Nuts and nut products.	No	No
Celery and products thereof.	No	No
Mustards and products thereof.	No	No
Sesame and products thereof.	No	No
Sulphur dioxide and sulphates at concentrations of more than 10mg/kg or 10mg/liter expressed as SO ₂ in the product.	No	No
Molluscs (gastropods, bivalves, cephalopods) and products thereof.	No	No
Lupin and products thereof.	Yes	Yes