

## Specification NaProLup P40-H125 Lupin Flour, toasted

<b>article no. :</b>	<b>200 103</b>
<b>packaging:</b>	(1) paper bag composite including polyethylene in-liner, 25 kg net (2) big bag including polyethylene in-liner, 700 kg net
<b>storage condition:</b>	cold & dry, at least < 25 °C at < 60 % rel. humidity
<b>shelf life:</b>	18 month from approval date under the mentioned storage condition

parameter	specification
<b>basic data</b>	
powder bulk density	appr. 600 g/l
water	8 % +/- 2 %
ash	< 2 %
total proteins (N * 6,25) in dm	36 % +/- 2 %
nutritional fibre (from the kernel) in dm	appr. 28 %
total lipids in dm	5 % +/- 1 %
mono- and oligosaccharides in dm	ca. 16 %
hull fibres	< 1 %
pH (10 % dispersion)	5,7 +/- 0,3
<b>microbiological data:</b>	
total count (cfu/g)	< 50.000
yeasts (cfu/g)	< 500
moulds (cfu/g)	< 500
enterobacteriaceae (cfu/g)	< 100
<b>constituents and antinutritiva:</b>	
total alcaloids	< 100 ppm
gluten	standard P40 < 200 ppm ("gluten-free"-type on request)
lactose (detection limit: 200 ppm)	below detection limit
phytic acid	negative

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*Specification NaProLup P40-H125 – continued*  
*article no. 200 103*

parameter	specification			
sensory properties				
colour	yellow			
smell	neutral			
taste	lupin characteristic, discreet nutty			
nutritional properties				
caloric value	appr. 14 kJ/g			
nutritional value analysis	amino acid	g/16g N	fatty acid	%
	arginine	12,0	14:0	traces
	cysteine	1,48	16:0	10,3
	histidine	2,41	16:1	traces
	isoleucine	3,97	18:0	4,8
	leucine	6,61	18:1	34,9
	lysine	4,66	18:2	37,0
	methionine	0,72	18:3	6,2
	phenylalanine	3,65	20:1	0,3
	threonine	3,36	20:3	0,7
	tryptophan	1,06	20:4	traces
	tyrosine	3,46	22:0	1,3
	valine	3,91	22:1	traces
			24:0	traces

**Labelling (recommendation):**

NaProLup P40-H125 is a **food ingredient** and not an additive (no "E"-code).

We recommend you to use the term "**lupin flour**" for proper description of this product in the ingredients list and, at the same time, in order to name the origin of this product which will be helpful for consumers with potential sensitivity against lupin constituents.