

Specification NaProLup P44-H125

Lupin Premium Flour, toasted

| | |
|---------------------------|---|
| article no. : | 200 102 |
| packaging: | (1) paper bag composite including polyethylene in-liner, 25 kg net (2) big bag including polyethylene in-liner, 700 kg net |
| storage condition: | cold & dry, at least < 25 °C at < 60 % rel. humidity |
| shelf life: | 18 month from approval date under the mentioned storage condition |

| parameter | specification |
|---|---|
| basic data | |
| powder bulk density | appr. 600 g/l |
| water | 8 % +/- 2 % |
| ash | < 2 % |
| total proteins (N * 6,25) in dm | 42 % +/- 2 % |
| nutritional fibre (from the kernel) in dm | appr. 17 % |
| total lipids in dm | 12 % +/- 1 % |
| mono- and oligosaccharides in dm | ca. 14 % |
| hull fibres | < 1 % |
| pH (10 % dispersion) | 5,7 +/- 0,3 % |
| microbiological data: | |
| total count (cfu/g) | < 50.000 |
| yeasts (cfu/g) | < 500 |
| moulds (cfu/g) | < 500 |
| enterobacteriaceae (cfu/g) | < 100 |
| constituents and antinutritiva: | |
| total alcaloids | < 100 ppm |
| gluten | standard P44 < 200 ppm ("gluten-free"-type on request) |
| lactose (detection limit: 200 ppm) | below detection limit |
| phytic acid | negative |

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article no. 200 102

| parameter | specification | | | |
|----------------------------|---|---------|------------|--------|
| sensory properties | | | | |
| colour | yellow | | | |
| smell | neutral | | | |
| taste | lupin characteristic, sweet, discreet nutty | | | |
| nutritional properties | | | | |
| caloric value | appr. 15 kJ/g | | | |
| nutritional value analysis | amino acid | g/16g N | fatty acid | % |
| | arginine | 12,4 | 14:0 | traces |
| | cysteine | 1,3 | 16:0 | 7,7 |
| | histidine | 1,72 | 16:1 | 0,3 |
| | isoleucine | 3,72 | 18:0 | 1,1 |
| | leucine | 6,06 | 18:1 | 51,0 |
| | lysine | 4,2 | 18:2 | 17,3 |
| | methionine | 0,65 | 18:3 | 11,1 |
| | phenylalanine | 3,27 | 20:1 | n.a. |
| | threonine | 3,13 | 20:3 | 1,0 |
| | tryptophan | 0,97 | 20:4 | 0,4 |
| | tyrosine | 5,09 | 22:0 | 3,3 |
| | valine | 3,64 | 22:1 | 2,5 |
| | | | 24:0 | traces |

Labelling (recommendation):

NaProLup P44-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.