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Technical Data Sheet

BIO Lupinenmehl (18781) ORGANIC Lupine flour (18781)

PRODUCT INFORMATION

Origin of raw material Poland Country of production Poland

Food, for processing industry only Status

Organic Certification DE-ÖKO-013

ITEM SPECIFICATION

Light yellow powder Appearance

Protein in dry matter 33 - 35%

Odour typical, fresh, without foreign odour typical, fresh, without foreign taste

Sieve analysis $D[4,3] \le 40 \mu m$ Moisture content 5 - 10% 3 - 5% Total Ash

STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002 Organic certification According to Reg. (EC) 2018/848

Contaminants According to Reg. (EC) 1881/2006 and amendments **Pesticides** According to Reg. (EC) 396/2005 and amendments

Microbiology Bacterial Count: Total viable count: <100,000 cfu/g, E. Coli: ≤10 cfu/g, Yeasts ≤100 cfu/g, Moulds: ≤2.000

cfu/g, Salmonella: Negative in 25g

GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments GMO

ETO free FTO Vegan Conform

Allergen labeling Subject to labeling according to Reg. (EC) 1169/2011: Lupin and products thereof

Packaging According to Reg. (EC) 1935/2004 and 10/2011 and amendments

NUTRITIONAL VALUES PER 100G

Energy	288 kJ/kcal
Fat	7,0 g
saturated fatty acids	1,9 g
Carbohydrates	12,5 g
sugar	3,5 g
Fibre	19,5 g
Protein	34,0 g
Salt	0,076 g
Sodium	0,03 g

The nutritional values are average analytical values and subject to natural fluctuations.

STORAGE AND HANDLING

Store in a well-closed container away from moisture and direct sunlight Storage

Shelf Life 24 month if sealed and properly stored

Disclaimer

Discla