



The Super Lupin Crumbing mix with Lemon Pepper Technical Data Sheet

Origin: Western Australia, Australia

Product Description: The base ingredient originates from The Lupin Co (TLC) lupin flakes which are gently manufactured from Australian Sweet Lupin (ASL) seed (*Lupinus Angustifolius*). They are a Legume selected specifically for the low alkaloids (low bitterness/bean/green flavour). Approx 95% of all sweet lupin is grown in Australia and of this over 85% is grown in Western Australia (WA). Classic breeding comes from Mediterranean varieties which were introduced to WA during the early 1960's. TLC lupins are harvested from the above-ground pods formed on the plant, cleaned and sized on farm, followed by careful removal of the outer husk (lupin hull) which is mainly hemi-cellulose fibre. Then follows a triple colour analysis to make sure only the beautiful golden lupin endosperm is included. A multiple dry, size reduction process then follows with the final step being to produce delicate and versatile flakes. The process is all done at a temperature not exceeding 36C, measured throughout the process by laser thermometers.

The Super Lupin Crumbing mix with Lemon Pepper is a low carbohydrate, high dietary fibre, gluten-free alternative to mainstream carb-loaded coatings. With a delicious lemon zest background, this coating offers an appealing mouth crunch and low oil absorption characteristic for the GI conscious consumer. With loads of protein for the non-meat discerning buyer, this is a product which will attract the fast moving, health-aware consumer. With natural ingredients, loads of protein and dietary fibre, this product is unique in a crowded category.



Ingredients: Pure Australian Sweet Lupin Flakes (Australia), Rice Flour (Vietnam), Salt (Australia), Parsley Flakes (Netherlands), Oregano (Chile), Onion Powder (India), White Pepper (India), Citric Acid (Australia), Lemon Flavour (Australia)

GMO status: GMO free

Storage and Shelf Life: 24 months – if stored cool, dark and dry.

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*Independent NATA accredited laboratories are utilised at all times for compliance with the Foods Standards Australia & New Zealand Codes in particular 1.4.1 Clause 3 and Standard 1.4.1 Clause 5

Available sizes:

- 280gm x 6 per shelf ready retail pack with tear-off lid
- 280gm x 50 per box

HS Code: 2106.90.99**Organoleptic Characteristics:**

- Flavour – Zesty lemon with pepper background
- Aroma – Fresh and earthy
- Texture – Free-flowing, crunchy after cooking, light and yet smooth

Physical: A soft golden colour, dispersed with lots of herbs and spices. Pours easily with no clumping or big bits.**Microbial Characteristics:**

- Clostridium Perfringens (CFU/g) - <10
- Coagulase Positive Staphylococci (CFU/g) - <100
- Ecoli (CFU/g) - <10
- Coliforms (CFU/g) - <10
- Enterobacteriaceae (CFU/g) - <10
- Salmonella sp /25g – not detected
- Total Plate Count (CFU/g) – 150
- Yeast (CFU/g) - <100
- Mould (CFU/g) – 100

Allergen Data: Lupin is a declared allergen in Australia, New Zealand and EU. Wheat is grown on our farms however Gluten is not processed at our manufacturing site. We analyse final product independently and gluten is not detected at <5.0mg/kg. No other allergens are included in any of our processing facility.**Certification:** HACCP, Kosher, Halal (third party certificates available on request)**Nutritional Facts:**

| Nutritional Information Panel | |
|--------------------------------------|-------------------------|
| Energy (kJ/100g) | 1330 |
| Protein (g/100g) | 35.9 |
| Fatty Acid Profile (g/100g) | |
| - Saturated Fat | 1.0 |
| Total Fat | 5.8 |
| Metals – ICP | |
| - Sodium (mg/100g) | 738 |
| Carbohydrates (g/100g) | 9.3 |
| - Sugars | 4.4 |
| Gluten (mg/100g) | Not Detected = < 5.0 |
| Dietary Fibre (g/100g) | 34.9 |