



Super Lupin Protein Cookie Mix with Almond and Cacao 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 Protein Cookie mix with Almond and Cacao is an easy-to-use gluten-free premix for cooking approx. 30 generously sized cookies. With lots of protein and dietary fibre and a lower GI, this is a product suited to the fast-moving consumer with a focus on natural protein for sustained energy. With the inclusion of only 2 additional ingredients, this is a great addition to any pantry for those moments when a quick 10-minute creation is super achievable. Vegan option is provided on the back of pack.

Ingredients: Pure Australian Sweet Lupin Flakes, Brown Sugar (Australia), Self-Raising Gluten Free Rice Flour (Australia), Cocoa Powder (Malaysia), Almond Flakes (Australia), Almond Meal (Australia), Cacao (Malaysia), Baking Powder (USA), Bicarb Soda (USA)



GMO status: GMO free

Gluten status: Gluten Free

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

Version 02042019

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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:

- 370gm x 6 per shelf ready retail pack with tear-off lid
- 370gm x 50 per box

HS Code: 2106.90.99**Organoleptic Characteristics:**

- Flavour – deliciously rich Cacao with an undertone of warm and crunchy Almond
- Aroma – chocolate with some other goodies
- Texture – With a 10-minute bake – meringue and smooth. With a 12-13-minute bake, a slight crunch with a smooth inside

Physical: A rich chocolate and almond colour with a smooth finish.**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)	1770
Protein (g/100g)	18.1
Fatty Acid Profile (g/100g)	
- Saturated Fat	10.7
Total Fat	19.6
Metals – ICP	
- Sodium (mg/100g)	426
Carbohydrates (g/100g)	35.8
- Sugars	25.1
Gluten (mg/100g)	Not Detected = < 5.0
Dietary Fibre (g/100g)	12.7