



Technical Data Sheet

BIO Lupinenmehl (18876) ORGANIC Lupine flour (18781)

PRODUCT INFORMATION

Name	ORGANIC Lupine flour, sweet, toasted
Botanical name	Lupinus albus, Lupinus
Part Used	Sweet Lupine
Origin	EU-Agriculture (France; other origins are possible due to availability)
Carrier	None
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	
Protein	40g/100g	
Appearance*	yellow to brownish powder	*The color may vary
Odor & Taste	species-specific without foreign smell and taste	
Sieve analysis	< 700 µm: 99,9 %; < 350 µm: 90 %	
Moisture	max. 11 %	

NUTRITIONAL VALUES	PER 100G	NUTRITIONAL VALUES	PER 100G
Energie (kJ / kcal)	1443 / 345	Fibres	34.0g
Fat	11.0 g	Protein	40.0g
of which saturated fatty acids	1.5g	Salt	0.100g
Carbohydrates	4.5g		
of which sugar	3.5g		

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: Salmonella negative in 25g, E. Coli max 100cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Sterilization Method	High Temperature and Pressure
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: lupin and lupin products
Unintentional contact (traces) in the supply chain cannot be excluded.	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments
MOSH/POSH/MOAH	free

STORAGE AND HANDLING

Storage	Original packaging, dry and protected from light, Storage at < 20°C, max 65% humidity
Shelf Life	18 months if sealed and properly stored
Document status template	13.12.24
Issue date	14.01.2025

All above information according to the manufacturer / supplier

Disclaimer

This document, or any answers or information provided herein by Chem2Market GmbH, does not constitute a legally binding obligation of Chem2Market GmbH. While the descriptions, designs, data and information contained herein are presented in good faith and believed to be accurate, it is provided for your guidance only. Because many factors may affect processing or application/use, we recommend that you make tests to determine the suitability of a product for your particular purpose prior to use. It does not relieve our customers from the obligation to perform a full inspection of the products upon delivery or any other obligation. NO WARRANTIES OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE MADE REGARDING PRODUCTS DESCRIBED OR DESIGNS, DATA OR INFORMATION SET FORTH, OR THAT THE PRODUCTS, DESIGNS, DATA OR INFORMATION MAY BE USED WITHOUT INFRINGING THE INTELLECTUAL PROPERTY RIGHTS OF OTHERS. IN NO CASE SHALL THE DESCRIPTIONS, INFORMATION, DATA OR DESIGNS PROVIDED BE CONSIDERED A PART OF OUR TERMS AND CONDITIONS OF SALE