

Extruded Yellow Lentil
Flour



Description	Extruded Yellow Lentil Flour
Origin	EU/Non-EU
Country of processing	Italy

Physical Standard

Appearance	Yellow to creamy		
Aroma and taste	Typical for lentil flour without foreign smell and taste		
Moisture	Max 10%		
Protein (Method: UNI CEN ISO/TS 16634-2:2016)	22,05 g / 100 gr		
Micron	• 2% is above 300 microns • 12% is between 250–300 microns • 16% is between 200–250 microns • 16% is between 180–200 microns • 28% is between 125–180 microns • 12% is between 100–125 microns • 14% is below 100 microns		
Ash content	2,28 g / 100 gr		
Peak	Min. 301 cP	Max. 890 cP	
Final Viscosity	Min. 1 424 cP	Max. 2.042 cP	
Pasting temperature	Min. 0°C	Max. 25°C	
Shelf life	24 months		

Chemical Standard

Heavy metal content	According to the current legal status of the European Commission Regulation No. 2023/915 with further changes
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Cadmium < 0,10 ppm

Lead < 0,20 ppm

Aflatoxins According to the current legal status of the European Commission Regulation No. 2023/915 with further changes.

Level of pesticides According to the current Commission Regulation no. 396/2005 in accordance with further changes

Microbiological values E. coli <10/g

Salmonella spp. - absent in 25 g

GMO Product wasn't GMO modified.

Radiation Product wasn't radiated.

Analysis plan

Pesticides

For each batch ☒ min. 2x year ☐ min. 1x year ☐

Glyphosate

For each batch ☒ min. 2x year ☐ min. 1x year ☐

Heavy metals

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Aflatoxins

For each batch ☒ min. 2x year ☐ min. 1x year ☐

Microbiology

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Nutrition Information

Per 100 g	In grams
Energy	1620 kJ/360 kcal
Protein	22,05 g
Carbohydrates:	57,7 g
Sugar	10,8 g
Fat:	1,92 g
Saturated fatty acids	0,69 g
Monosaturated fatty acids	1,5 g
Polyunsaturated fatty acids	2,98 g
Dietary Fiber	6,3 g
Sodium	0,002 g

Based on - Food Data Central - USDA - <https://fdc.nal.usda.gov/>

Packaging

According to the current legal status European Commission Regulation No. 10/2011 of January 14, 2011. The packaging is tightly protected, with an attached label.

Packaging Type Big Bags 800 kg

Pallet Type EPAL 120 x 80 cm (extra charged)

One-way Pallet 120 x 100 cm

- Labels
- product name
 - batch number
 - origin
 - crop
 - net weight
 - best before date
 - organic certificate net

Storage Conditions Store in a cool, dry place away from direct sunlight

Allergens

Is the product and / or any of its ingredients made from the following ingredients or one of them?	Marking as an allergen in accordance with Annex II, EU Reg. 1169/2011		Is there a risk for cross-contamination?		If yes, please specify.		
	Yes	No	Yes	No		Yes	No
Cereals containing gluten, i.e.: wheat (including spelled and Khorasan wheat), rye, barley, oats, spelt, kamut or their hybrid varieties	☐	☒	☐	☒	☒	☐	To confirm if product is allergen free, product needs to be analyzed in external laboratory prior to shipment.
Crustaceans	☐	☒	☐	☒	☐	☒	
Eggs	☐	☒	☐	☒	☐	☒	
Fish	☐	☒	☐	☒	☐	☒	
Peanuts	☐	☒	☐	☒	☐	☒	
Soy	☐	☒	☐	☒	☒	☐	
Milk incl. lactose	☐	☒	☐	☒	☐	☒	
Nuts	☐	☒	☐	☒	☐	☒	
Almond	☐	☒	☐	☒	☐	☒	
Hazelnut	☐	☒	☐	☒	☐	☒	
Walnut	☐	☒	☐	☒	☐	☒	
Cashew	☐	☒	☐	☒	☐	☒	
Macadamia nut or Queensland nut	☐	☒	☐	☒	☐	☒	
Brazil nut	☐	☒	☐	☒	☐	☒	
Pistachio nut	☐	☒	☐	☒	☐	☒	
Celery	☐	☒	☐	☒	☐	☒	
Mustard	☐	☒	☐	☒	☒	☐	
Sesame	☐	☒	☐	☒	☐	☒	
Lupine	☐	☒	☐	☒	☒	☒	
Molluscus	☐	☒	☐	☒	☐	☒	
Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/ litre expressed as SO ₂)	☐	☒	☐	☒	☐	☐	

This specification is valid without signature.