

**1. Product Name:**

Lentil Flour

**2. Description:**

This flour is produced from hulled and very carefully cleaned lentils, with a red inside. The lentils are milled and the flour is finally classified by air separation to earn the high protein fraction. Production will be carried out under conditions which are hygienically unobjectionable. Raw materials used for this product are not genetically modified. Product does not contain any further additives, is free of pests and free of Lactose and Gluten by nature.

**3. Quality data:****3.1 Physical data:**

Protein: min. 50 % in dry mass  
Appearance/Consistence: Cream redish fine powder with some sporadic brown/green spots.  
Smell / Taste: Neutral, typically like lentils not musty or chemically,

<u>Humidity (wgt-%):</u>	max.	16,0
<u>Foreign material (FM) (wgt-%):</u>	max.	0,01
<u>Mineralic FM (wgt-%):</u>	max.	0,001
<u>Particle Size:</u>	> 50 µm	max. 5%
	< 50 µm	min. 95%

**3.2 Chemical data:**

Pesticids, Heavy Metals, Aflatoxin, Ochratoxin: According to the EC regulations of allowed maximum contents for pesticides and the definite contaminants in food products.

Nutrition Value: mentioned for 100g dry product

<u>Energie (kJ) / (kcal):</u>	1464 / 347
<u>Fat (g):</u>	4,2
<u>thereof saturated fatty acids (g):</u>	0,8
<u>Carbohydrates (g):</u>	20,3
<u>thereof sugar (g):</u>	2,1
<u>Fibre (g):</u>	12,3
<u>Protein (g):</u>	50,9
<u>Salt (g):</u>	<0,01

The nutritional values are subject to natural deviations in natural food stuff

**3.3 Microbiological Data:**

mentioned in count units per gramm CU / g

<u>total vegetative cells TVC</u>	< 1.000.000
<u>Enterobacteriaceae</u>	< 10.000
<u>Escherichia coli:</u>	< 10
<u>yeasts:</u>	< 1.000
<u>moulds:</u>	< 10.000
<u>bacillus cereus:</u>	< 1.000
<u>salmonella:</u>	negative in 25 g product

**3.4 GMO - Issue:**

According to the valid european regulations the declaration of genetically modified organisms is not mandatory.

**3.5 Allergen Information:**

No ingredients subject to mandatory labelling in accordance with Regulation (EU) No. 1169/2011. Due to cultivation, harvesting, transport and production traces of **mustard** in this product cannot be excluded with certainty.

## SMART PRO Red Lentil

valid: 7. Sep 21

Version: 003

**4. Storage Conditions:** Protected form heat and pests, dark and dry

**5. Best Before:** Subject to proper storing : 1 year

**6. Packaging:** 15 kg paper bag or 450 kg big bag