

Lupin oil

Item Code: 45201

Product description

Oil as food ingredient extracted by CO₂ extraction from the seeds of the sweet lupin (*Lupinus angustifolius*).

Sensorics

Colour	orange to red-brownish, clear
Texture	typical, viscous, oily
Odour	oily, slightly like gras/nut
Taste	characteristic, slightly like gras/nut

Physico-chemical quality criteria

Alkaloids	< 0.02 %
Anisidine value	< 5
Peroxide value	< 10 mmol O ₂ /kg
Acid value	< 7 mg KOH/g
Totox value	< 20
Density	0.87 - 0.97 g/ml
Pesticides	In general, all requirements of Regulation (EC) No. 396/2005 (EU Residual Content Regulation) are ensured
Fatty acids	saturated 15.80 - 19.40 %
	mono unsaturated 38.00 - 46.60 %
	poly unsaturated 36.00 - 44.20 %
	trans fatty acids 0.00 %
	Omega-3 fatty acids > 2.00 %

Microbiological specification

Aerobic mesophilic count	< 10 ³ CFU/g
Yeasts and mould	< 10 ² CFU/g
B. cereus	< 10 ² CFU/g
E.coli	< 10 CFU/g
Salmonella	absent in 25 g
Listeria monocytogenes	absent in 25 g
Coagulase positive staphylococci	< 10 ² CFU/g

Treatment method

extracted by CO₂ extraction

Transport/storage/remaining shelf life

transport	max 20 °C
Storage conditions	Unopened at max. 20 °C, dark
remaining shelf life	120 days

Allergenic statement

The product contains **lupin** corresponding to appendix 2 of the European Food Information Regulation No. 1169/2011.

Packaging

10l canister with cap, PE, white.

Weights

Volume / piece	10 l
Net weight / piece	10 kg
Gross weight / piece	10.5 kg
Net weight packaging / piece	0.5 kg

Measurements

Unit (LxWxH) 22.5 x 19 x 30 cm

Ø Nutrition information per 100 g

Energy	3508 - 3877 kJ 853 - 943 kcal
Fat	≥ 99.6 g
- of which saturates	15.80 - 19.40 g
Carbohydrates	0 g
- of which sugars	0 g
Fibres	0 g
Protein	0 g
Salt	0 g

Nutritional information

Vegetarian	Yes
Vegan	Yes
Organic	No

GMO statement

It is confirmed that the product does not contain or consist of genetically modified organisms (GMOs) in accordance with Regulation (EC) 1829/2003 and (EC) 1830/2003. It also contains no ingredients that are made from GMOs.

Fatty acids

6:0	0.0 %
8:0	0.0 %
14:0	0.1 - 0.4 %
15:0	0.0 - 0.2 %
16:0	8.5 - 11.5 %
18:0	5.0 - 7.5 %
cis 18:1 n9	30.6 - 38.4 %
cis 18:2 n6	35.2 - 44.9 %
cis 18:3 n6	0.1 - 0.5 %
cis 18:3 n3	0.0 - 0.1