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PRODUCT SPECIFICATION: Yellow Lentil Flour 100 Deflavoured

Description	Yellow Lentil Flour is mechanically milled, processed and deflavoured portion of the dehulled split yellow lentil cotyledons of sound, healthy, dry and clean green lentil (Lens culinaris)																																														
Origin	USA																																														
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Foods USA																																														
Physical Standards	<table><tr><td>Composition</td><td colspan="2">Yellow Lentil Flour</td></tr><tr><td>Colour</td><td colspan="2">Light yellow</td></tr><tr><td>Odour</td><td colspan="2">Bland and natural lentil flour without any off odour</td></tr><tr><td>Flavour</td><td colspan="2">Bland and natural lentil flour without any off flavour</td></tr></table>			Composition	Yellow Lentil Flour		Colour	Light yellow		Odour	Bland and natural lentil flour without any off odour		Flavour	Bland and natural lentil flour without any off flavour																																	
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Total Energy and Carbohydrate Profile

Per 100g As-Is Basis		
Analysis	Values	Unit
Calorie	384	Kcal / 100g
Dietary Fibre (total)	5.4	g
Dietary Fibre (insoluble)	5.4	g
Dietary Fibre (soluble)	0	g
Carbohydrates (total)	67.2	g
Carbohydrates (available)	61.8	g
Starch	56.8	g
Sugars	1.9	g
Sucrose	1.9	g
Cholesterol	0	mg
Ash	2.6	g
Moisture	3.9	g
Protein	24.4	g
Glucose	0	g
Fructose	0	g
Lactose	0	g
Maltose	0	g

Fat and Fatty Acid Profile Distribution

Per 100g As Is basis			
Analysis	Values	Tolerance	Unit
Total Fat	1.9	Average	g
Saturated Fatty Acids	0.3	Average	g
Monounsaturated Fatty Acids	0.6	Average	g
Polyunsaturated Fatty Acids	1.0	Average	g
Trans Fatty Acid	0	Average	g

Minerals

As-Is Basis			
Analysis	Values	Tolerance	Unit
Potassium	984	Average	mg/100g
Sodium	0	Average	mg/100g
Iron	5	Average	mg/100g
Calcium	26	Average	mg/100g
Magnesium	835	Average	ppm
Phosphorus	3370	Average	ppm
Zinc	33	Average	ppm
Copper	10	Average	ppm
Molybdenum	4	Average	ppm
Selenium	1	Average	ppm
Salt as Sodium Chloride	0.1	Average	%

Vitamins	As Is			
	Parameter	Values	Tolerance	Unit
	Vitamin A	0	Max	IU / 100g
	Thiamine (B1)	0.5	Average	mg / 100g
	Riboflavin (B2)	0	Average	mg / 100g
	Niacin (B3)	0.4	Average	mg / 100g
	Pantothenic Acid (B5)	0.3	Average	mg / 100g
	Pyridoxine (B6)	0	Average	mg / 100g
	Biotin (B7)	0	Average	mg / 100g
	Folic Acid (B9)	0	Average	mg / 100g
	Vitamin B12	0	Average	mg / kg
	Vitamin C	0	Average	mg / kg
	Vitamin D	0	Average	IU / 100g
	Choline Chloride	153	Average	mg / 100g
Amino Acid Profile	% Amino Acid in product As Is basis			
	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %
	Arginine	1.77	Alanine	0.95
	Histidine	0.56	Asparagine	2.61
	Isoleucine	1.01	Cysteine	0.27
	Leucine	1.64	Glutamine	3.72
	Lysine	1.55	Glycine	1.12
	Methionine	0.19	Serine	1.16
	Phenylalanine	1.18	Tyrosine	0.75
	Threonine	0.85	Taurine	Not Detected < 0.01
	Valine	1.10	Proline	0.96
	Tryptophan	0.21		
Allergen Declaration	Certified Gluten Free per Gluten-Free Certification Program (GFCP) Standards and Policies			
GMO Status	GMO Free – Document available upon request			
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code			
Claims & Certifications	Kosher – Certified Halal – Certified			
Packaging	25kg net weighted multilayer kraft paper bags			
Labelling Format	Label is printed on the bag with name of product, net weight, production date, best before date and lot number			

Shelf Life	24 months from the date of production
Optimal Storage Conditions	Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity
Applicable Quality Certifications	ISO 22000:2005

Guidance on use of information:

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing. These results may vary dependant on test methods.