
	<b>DATA SHEET</b>	Revisión	00
	<b>Bitter Lupin</b>	Date	11-08-2020
	Elaborated by: Quality Department		

<b>Definition of Product</b>	<p>Legume obtained from the white lupine or lupine plant, lupinus albus. This legume of flattened shape from light beige to beige color. It has a high content of proteins and vegetable fibers. It is usually used in human food and ruminants. The harvest of lupine seeds is carried out once the pod has reached maturity, in such a way that the seeds have the desired percentage of moisture.</p>
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<b>Quality Specs</b>	<b>Specs</b>	<b>Definition</b>
	Color and shape	They are beige or light brown in color, round and flattened in shape
Size	The gauges are determined by the equatorial diameter: Less than 10 mm 10/11; 12/11; 12/13; 13/15; and 15/17	
Moisture	The humidity cannot exceed by more than 13.0%.	
Foreign material	Foreign material, foreign and different to the grains, easily distinguishable and removable from lupines in the selection by hand or machine.	
Impurities	Remains of vegetable matter typical of lupine.	
Insect damaged grains	Remains of vegetable matter typical of lupine. Those that show signs of having been pierced or gnawed by insects, in the absence of these.	
Wrinkled grains	Grains that have wrinkles in their cuticle in more than 20% of their surface.	
Spotted grains	Defect that gives another color to the characteristic	
Splitted broken grains	Grains in which a piece greater than 10.0% of cuticle and endosperm is missing, due to mechanical damage	
Peeled grains (cuticle damage)	Grains with more than 20.0% of their cuticle missing, cracks or cracks in the lupine skin	
Fungus; Mouldy	Fungal growth evidenced by a moldy, smoky condition or typical mycelium, or the stain left by it.	

APROVAL REGISTER		
REVISED	BRC Team	16.12.2018
APROVED	General Manager	16.12.2018

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<b>Defects tolerance</b>	Insect damage	1.0% máximo
	Broken	2.0% máximo
	Cuticule damage	4.0% máximo
	Spotted and wrinkled	6.0% máximo
	Fungus	1.0% máximo
	Impurities, foreign material	0.5% máximo
	Out of size	10% máximo


**Observations:** Each damage or defect must not exceed the individual tolerance indicated.

<b>Storage</b>	Semi-perishable product, requires basic hygiene and storage conditions for optimal conservation: clean, cool, dry place, free of insects and pollutants in its original container without direct light. Fumigated product free of larvae, insects and / or part of these.
<b>Shelf life</b>	2 years after date of elaboration
<b>Recomendations</b>	Its most common use is forage for animals and human consumption.
<b>Packing</b>	25 Kg. Polyethylene bags, or at the customer's request.
<b>Ingredients</b>	Bitter Lupin
<b>Origin</b>	Chile
<b>Brand</b>	Jorge Gallardo Exports

<b>Allergen declaration</b>	Allergen product
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<b>Nutritional Information</b>	<b>Parameter</b>	<b>100g</b>
	Calories (Kcal)	333
	Proteins (g)	37.9

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<b>1 portion= 60g</b>	Lipids (g)	13.6
	Carbohidrates (g)	22.2
	Raw fiber (g)	13.8
	Ashes (g)	3.3

Microbiological parameters according to RSA regulations Article 173 subsection 14.3  
Mycotoxins according to RSA Article 169 and Codex Alimentarius

**14.3.- FRUTAS Y OTROS VEGETALES COMESTIBLES PRE-ELABORADOS, QUE REQUIEREN COCCION182**

Parámetro	Categoría	Plan de muestreo			c	Límite por gramo	
		Clases	n			m	M
S.aureus	4	3	5	3	10	10 <sup>2</sup>	
Salmonella en 25 g	10	2	5	0	0	—	

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