

Product: B76 Product Name: Lupini Beans

Description: Popular in the Mediterranean region of Europe, Lupini beans are the 'sweet' strain that requires soaking and extended cooking to remove the alkaloids. The lupini beans are one of the highest in protein content, second only to soy beans.

Physical Properties

Appearance	Tan flat bean	
Size	Approximately 1/2" in length, flat.	
Extraneous material	Maximum: 0.5 %	Method: Per 100g sample

Organoleptic Properties

Flavor	Typical of beans, sweet.
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Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 250 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in box, food grade paper bag or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	Minimum 12 months (under optimum storage conditions).

This specification represents all package configurations for this product.