

AUSTRALASIAN
LUPIN
PROCESSING



LUPIN HULLS

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Lupin Hulls

Technical Data Sheet

Origin: Western Australia

Grain: **Healthy GMO free**, mature food grade sweet lupin seed (*L. angustifolius*)

Process: Cleaning, **Dehulling**, milling & packing.

Compositional Analysis	Range
Moisture (%)	9
Protein (%)	10-12
Fat (%)	<1
-Cholesterol (%)	0
Ash (%)	3-4
Digestible Carbohydrates (%)	<1
Dietary Fibre (%)	75

Independent NATA accredited laboratories are utilized at all times.

Lupin = good nutrition + good health



Lupin Hulls = product of moderate processing



Dehulling Whole seed



Lupin Hulls

Kernels splits/QCD



- ✓ Improves bowel health
- ✓ Very high source of fibre
- ✓ A prebiotic
- ✓ Gluten free
- ✓ Non GM

^ YOU GW