



### Balmaceda Lentil Flour

Product obtained from the milling of Lentils grains of *Lens Culinaris species*, which are ripe, healthy and clean. The grains are not genetically modified organisms (GMO).

Natural product with no additives or chemical preservatives.

- Uses: Indicated for the food industry as thickener, protein enrichment, among other uses.

Organoleptic Properties	
Appearance	Fine and homogeneous powder. Free from foreign matter, molds and insects in any of its evolutionary stage according to good manufacturing practices. Free of any chemical or biological agent that may be of risk for consumers' health.
Color	Gray brown, dun
Taste/Odor	Lentil typical taste and aroma. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	This product does not contain gluten.

Physical-Chemical Properties		
Humidity	14.0 %	Max
Heavy Metals		
Arsenic	0.2 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.1 mg/kg	Max
Cadmium	0.08 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max
Pesticides	According to Chilean regulations	
Mycotoxins		
Total Aflatoxins	5 ppb	Max
Zearalenone	50 ppb	Max
Ochratoxin	1 ppb	Max
Deoxynivalenol	500 ppb	Max

<b>Microbiological Properties</b>		
	<b>m</b>	<b>M</b>
Molds UFC/g	1.000	-
Yeast UFC/g	500	-
Salmonella in 50 g UFC/g	0	-
Aerobics mesophiles	100	-
Aerobic thermophilic spores	100	-
Bacillus cereus	1000	-
Enterobacteriaceae	10000	-

<b>Nutrition Facts</b>	<b>100 g</b>
Energy	352 kCal
Protein	24.6 g
Total fat	1.06 g
Total Carbohydrate	63.4 g
Total Sugars	2.03 g
Total Dietary Fiber	10.7 g
Sodium	6.0 mg

<b>Packing and Storage</b>	
Packing	Thermolaminate polypropylene sack, with inner polyethylene bag.
Packing (Weight)	25 kg Net Weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity) with regular inspections and product rotation.
Shelf life	12 months