DYRTY CLEAN FOOD Buntine Protein® Concentrate



Buntine Protein[®] Concentrate uses a patented process to create a versatile specialised plant protein ideally suited to a broad range of food and beverage applications.

Lupin is gaining popularity as an attractive plant protein source both from a manufacturer and consumer perspective. Our lupins are grown in the West Australian Wheatbelt using regenerative farming practices, designed to increase biodiversity, enrich soil, improve water cycles and enhance ecosystems. Lupins are an ideal 'break' crop in a regenerative farming program, sequestering nitrogen back into the soil, with a very low environmental footprint and minimal use of inputs.

Additionally, lupin has higher protein content (35-40%) and lower anti-nutritional properties than most other legumes, it is non genetically modified, gluten free, possesses lower level of phytoestrogen and has excellent nutritional value with the potential to reduce various health related risk factors.¹

The lupin seeds are cleaned and dehulled. An extraction, centrifugation and drying process is used to produce a shelf-stable, protein-rich concentrate powder. Within this process we have implemented a unique patented step that, for the first time gives the resulting protein concentrate a neutral flavour and highly enhanced gelling and viscosity functionality, opening up a raft of new applications.

PRODUCT APPLICATIONS

Buntine Protein® is versatile, delivering a unique combination of nutritional functions and technical properties. The optimised performance and almost neutral flavour offer many advantages over competitor products:

- Neutral flavour and colour
- Enhanced gelling and viscosity
- Excellent dispersibility & solubility
- Excellent nutritional value
- Regeneratively farmed with transparent supply chain
- Clean label soy, nut, lactose & GMO free
- Add structure, moisture retention, oil binding etc to Plant-based 'meat- mimics', eg burgers, sausages
- Base for Health & Wellness shake blends, snack foods incl bars and balls, dietary foods
- Develop uniquely textured extruded snack products
- Add texture and nutritional function to plant-based drinks, yoghurts, soft cheese, ice cream, sauces
- Fortify foods with additional health benefits, eg high protein noodles, pasta, baked goods, cereals, confectionery, etc
- Vegan emulsifier/egg replacer in multiple applications

Legal Ingredient Declaration

100% Lupin Protein Concentrate

Allergen Statement

Contains: lupin

May be present: none

Free from soy, nut, lactose & GMO; vegetarian and vegan.

Country of Origin: Australia.



DIRTY CLEAN FOOD

Buntine Protein® Concentrate



APPROXIMATE NUTRITIONAL AND COMPOSITIONAL DATA (AV./100G)

Energy	1830kJ
Protein, Total	Min. 75g
Fat, Total	Max. 16g
- Saturated	3.4g
- Polyunsaturated	2.4g
- Monounsaturated	5.3g
- Omega 3 fatty acids	0.24g
- Omega 6 fatty acids	2.0g
Carbohydrates	Max. 5.5g
- Sugars	Max. 1.0g
Dietary fibre	Max. 4.7g
Sodium	Max. 1100mg
Alkaloids	Max. 4mg

SENSORY

Colour	Pale yellow/neutral
Texture	Flowing powder
Smell	Neutral, slight grain
Taste	Neutral

TECHNO FUNCTIONAL PROPERTIES

Solubility - HIGH	Min. 80%
Emulsifying Capacity - HIGH	Min. 60%
Emulsifier Stability - HIGH	Min. 65%
Gel Strength - HIGH	Min 80g
pH value	Neutral

Values determined using standard methods under specific laboratory conditions.

TYPICAL ESSENTIAL AMINO ACID PROFILE (MG/G PROTEIN)

Contains all the essential amino acids that cannot be manufactured by the body and are essential for life.

Histidine	26
Isoleucine	40
Leucine	71
Lysine	44
Methionine + cysteine	9
Tyrosine + Phenylalanine	82
Threonine	31
Tryptophan	6
Valine	35

MICROBIOLOGICAL SPECIFICATIONS (LIMITS)

Pesticides	Not detectable
Standard Plate Count (CFU/g)	<10,000
Yeasts & Moulds (CFU/g)	<100
Salmonella (CFU/25g)	Negative
Staphylococcus aureus (CFU/g)	<100
E.Coli (CFU/10g)	Negative







¹ Aguilar-Acosta, Serna-Saldivar, Rodriguez-Rodriguez, Escalante-Aburto, & Chuck-Hernandez, 2020.