



 **AdalbaPro**[®]

Product information sheet

FIBER Textured Insect Protein (FTIP)

Document number: 2020V1

Product code: FG00020

General Description

Article	Fiber, Textured insect protein from the Buffalo (<i>Alphitobius diaperinus</i>).
Description	Whole Food product. A natural, sustainable meat, dairy and egg alternative ingredient with various applications.
Origin	Protifarm Processing B.V., The Netherlands.
Process	Buffalos are produced and processed in accordance with HACCP guidelines. The buffalos have been frozen to preserve its quality. Product has not been irradiated.
Appearance	Light beige, neutral taste.
Certifications	ISO22000.
Producer	Protifarm Processing B.V.
Ingredients	<i>Alphitobius diaperinus</i> , water, calcium alginate, rosemary oil

Packaging, labelling, transportation, storage, shelf-life

Packaging	12,5kg frozen blocks.
Labelling	Label shall specify: Ingredient name, supplier name, country of origin, batch number, net weight and best before date.
Transportation	Frozen transport.
Storage conditions	Keep frozen at -18 C°.
Shelf-life	This product has a shelf life of 6 months in frozen storage.

Nutritional values and chemical analysis (g/100g)

(Average values according to analysis and calculations)

	Typical
Energy (kcal)	135
Protein	12
Fat of which:	9
Saturated fatty acids	3
Mono-unsaturated acids	3
Poly-unsaturated acids	3
Carbohydrates of which:	< 1
Sugars	< 0,2
Fibers	3
Salt (2.5*Na)	0,2
Moisture	72

Nutritional values for this product can vary, because of its natural composition

Amino acids (g/100g)

	Typical
Alanine (Ala)	1,6
Arginine (Arg)	1,0
Aspartic acid (Asp)	2,0
Cystein (Cys) + Cystine	0,1
Glutamic acid (Glu)	2,5
Glycine (Gly)	1,0
Histidine (His)*	0,7
Isoleucine (Ile)*	0,9
Leucine (Leu)*	1,6
Lysine (Lys)*	1,4
Methionine (Met)*	0,3
Phenylalanine (Phe)*	1,0
Proline (Pro)	1,4
Serine (Ser)	0,9
Tryptophan (Try)*	0,3
Threonine (Thr)*	0,9
Tyrosine (Tyr)	1,6
Valine (Val)*	1,3

*Essential Amino Acids

Vitamins

	Typical
A (Retinol) IU/kg	< 700
B8 (Biotin) mg/kg	0,3
B12 (Cyanocobalamin) µg/100 g	1.4
B9 (Folate) mg/kg	0,3
B3 (Niacin) mg/100 g	0,1
B5 (Pantothenic acid) mg/kg	1,6
B6 (Pyridoxine) mg/kg	0,3
B2 (Riboflavin) mg/kg	0,1
B1 thiamin base mg/kg	< 0,2
B1 (thiamin. HCl) mg/kg	< 0,2
C (ascorbic acid) mg/kg	Nd
D3 (Cholecalciferol) IU/kg	<100
E (Alpha-Tocopherol) mg/100 g	0.8

Fatty acids (% of total fats)

	Typical
C16:0 (Palmitic acid)	25
C18:0 (Stearic acid)	8.5
C18:1-n9c (Oleic acid)	32
C18:2-n6c (Linoleic acid)	25
C18:3 n3 (alpha-linolenic acid)	2
Saturated fatty acids	35
Sum monounsaturated fatty acids (MUFA)	35
Sum polyunsaturated fatty acids (PUFA)	27
Total Trans Fatty Acids	<0.1
Fatty Acids. Sum Of Omega 3 Calc.	2
Fatty Acids. Sum Of Omega 6 Calc.	25

Minerals (mg/kg)

	Typical
Calcium (Ca)	32000
Copper (Cu)	16
Iron (Fe)	23
Magnesium (Mg)	290
Manganese (Mn)	6
Phosphorus (P)	12000
Potassium (K)	673
Zinc (Zn)	102

Allergy information	Cross reactivity	Cross contamination	
Cereals containing gluten	-	-	+ = present
Crustaceans	+	-	- = absent
Eggs	-	-	? = unknown
Fish	-	-	
Peanut	-	-	
Gluten	-	+/-	
Soybeans / Soya	-	-	
Milk	-	-	
Nuts	-	-	
Celery and celeriac	-	-	
Mustard	-	-	
Sesame	-	-	
Sulphur dioxide and sulphites	-	-	
Lupin	-	-	
Molluscs	+	-	

*People who are allergic to crustaceans and/or molluscs can also have an allergic reaction to buffalo's

Microbiological data (cfu/g)

Micro-organisms	m (target)	M (maximum levels)
Salmonella	Absent in 25 g	Absent in 25 g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g
Total viable counts	10.000 cfu/g	100.000 cfu/g
Enterobacteriaceae	10 cfu/g	100 cfu/g
E-coli	10 cfu/g	50 cfu/g
Staphylococcus aureus	10 cfu/g	100 cfu/g
Yeasts	100 cfu/g	500 cfu/g
Moulds	100 cfu/g	500 cfu/g
Bacillus cereus	100 cfu/g	500 cfu/g
Clostridium perfringens	10 cfu/g	10 cfu/g

Legislation

General legislation

Product produced in accordance with the EU regulations: EC No 852/2004, 2073/2005 and 1881/2006.

GMO legislation

Product does not contain GMO or ingredients produced with GMO in accordance with EU Regulation EC No 1829/2003 and 1830/2003.

Novel Food legislation

FTIP qualifies as a Novel Food under EU Regulation 2015/2283. The product can be placed on the market under article 35/2 of Regulation (EU) 2015/2283. Please consult local authorities prior to placing product on the market.

The world's first food ingredient line made of insects



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