

LOMANUTRA INC.

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PRODUCT: Regular Cricket Powder
PRODUCT CFLOUR
MANUFACTURED IN: Canada

ORGANIC CERTIFICATION: NO
KOSHER CERTIFICATION: NO

NON-GMO PROJECT VERIFIED: NO
GLUTEN FREE: NO

QUALITY PARAMETERS

This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

SHIPPING & STORAGE CONDITIONS

Cool (10-20°C/50 – 68°F) and dry (relative humidity <60%) away from odors.

PROCESS DESCRIPTION

The process of converting crickets into cricket powder involves cleaning, freezing, roasting, cooling and grinding. The cricket powder is then packed.

SHELF LIFE

12 months from date of manufacture when stored under recommended conditions

INGREDIENTS

Pure Organic Crickets
(Gyllodes sigillatus)

PHYSICAL PROPERTIES

Smell: Nutty, cocoa, organic
Color: Light to Medium Brown
Taste: Nutty
Appearance: Uniformly fine powder

ANALYTICAL PROPERTIES

pH (10% solution): >7
Moisture (%): .04 – 2.6
Fat content: (% by dry matter): 24
Ash (%): 4/9 - 6.5
Water Activity (AW) <0.25

MICROBIOLOGICAL PROPERTIES

Aerobic Colony Count – cgf/g (mL) <500
Escherichia Coli – MPN/g (mL) <10
Total Coliforms – MPN/g (mL) <10
Yeast – CFU/g (mL) <10
Mould – CFU/g (mL) <10
Salmonella (per 25g) Absent

PACKAGING

Kind of packing: 25 lb FDA approved bag in cardboard box

NUTRITIONAL VALUES

Analyzed by Maxxam Analytics (per 100g)

Energy	1973kJ – 2097kj
Calories	472 – 501 kCal
Protein (g)	58.76 – 61.83
Fat (g)	24
Saturated Fat (g)	8.48
Trans Fat (g)	.218
Cholesterol (mg)	228
Carbohydrates (g)	8.4 – 8.5
Fiber, total dietary (g)	6.0
Sugars (g)	0.5
Ash (g)	4.9 - 6.5
Calcium (g)	0.11
Iron (g)	0.002
Potassium (g)	1.1
Sodium (g)	0.31
Omega – 3 (g)	2.81
Omega – 6 (g)	6.28
Saturate Fatty Acids (g)	8.48
Cis-Monounsaturated (g)	5.14
Cis-Polyunsaturated (g)	9.09
B-12 (ug)	24

LABEL DECLARATION

Cricket Powder