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PRODUCT: Organic Mealworm Flour
PRODUCT COG
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 mealworms into powder involves cleaning, freezing, roasting, cooling and grinding. The mealworm powder is then packed.

SHELF LIFE

12 Months from date of manufacture when stored under recommended conditions

INGREDIENTS

Pure Organic Mealworms
(Tenebrio molitor)

PHYSICAL PROPERTIES

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

NUTRITIONAL VALUES

Analyzed by Maxxam Analytics (per 100g)

Energy	1825kJ (436kCal)
Protein (g)	55.43
Fat (g)	18.9
Saturated Fat (g)	4.13
Trans Fat (g)	0.092
Cholesterol (mg)	149
Carbohydrates (g)	15.4
Fiber, total dietary (g)	8.7
Sugars (g)	ND
Ash (g)	4.9
Calcium (g)	0.081
Iron (g)	0.004
Potassium (g)	1.1
Sodium (g)	0.18
Omega – 3 (g)	0.297
Omega – 6 (g)	7.03
Saturate Fatty Acids (g)	4.13
Cis-Monounsaturated (g)	6.48
Cis-Polyunsaturated (g)	7.33

ANALYTICAL PROPERTIES

pH (10% solution): >7
Moisture (%): 5.4
Fat content: (% by dry matter): 18.9
Ash (%): 4.9

MICROBIOLOGICAL PROPERTIES

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

PACKAGING

Kind of packing: 5 gallon food grade pail
Net Weight: 55.11 lb. (25 kg) per pail

LABEL DECLARATION

Organic Mealworm Powder