



## ORGANIC PUMPKIN PROTEIN 60%

Defatted · Microfine

### GENERAL DESCRIPTION

Organic pumpkin seeds are partially defatted using a special mechanical pressing process. The obtained pumpkin seed press cake (oil cake) is filtered and milled into fine powder via a special product friendly method (oxygen-free).

- Appearance: olive to brown colored powder
- Odor, taste: typical, specific
- Ingredient: 100% organic Austrian pumpkin seeds
- Botanical name: Curcubita pepo seed protein

### ANALYSIS DATA per 100g

Calorific value:	approx. 384 kcal (1,614 kJ)	
Protein content:	55 – 63 %	
Dietary fiber:	11 – 15 %	
Moisture:	3 - 5 %	
Fat:	10 - 17 %	
Ash:	8 – 10 %	
Carbohydrates (from sugar):	max. 3 g	
Salt:	max. 2 g	(Sodium x 2.5)
Sieve analysis:	98 % < 0.5 mm	(35 mesh)
Prolamines (calculated as gluten)	< 20 ppm	ELISA

### MICROBIOLOGY

Total Plate Count (TPC):	max. 10,000/g
Yeasts:	max. 1,000/g
Molds:	max. 1,000/g
Enterobacteriaceae:	max. 1,000/g
Salmonella (per 25 g):	absent
E.coli (per 25 g):	absent

### **FATTY ACIDS per 100g**

- Saturated fatty acids: max. 4 g
- Monounsaturated fatty acids: 3 – 8 g
- Polyunsaturated fatty acids: 4 – 8 g
- Palmitic acid (C 16:0): 1 - 2 %
- Oleic acid (C 18:1): 3 - 5 %
- Linoleic acid (C 18:2): 3 – 6 %

### **APPLICATIONS**

- Vegan/vegetarian foods and beverages
- Plant/vegetable based beverages, shakes, spreads, desserts
- As meat replacement in sausage and meat products
- Chocolates, bars and cereals
- Sauces, cremes, dressings
- Nutritional supplements

### **STORAGE AND MINIMUM SHELF-LIFE**

Store at ambient temperatures away from direct light, heat and moist conditions.  
Shelf life: 12 months if properly stored in original, closed packaging.

### **PACKAGING**

- 20 kg (44.09 lb) net weight cartons

### **ORIGIN:**

- Made in Germany

### **RAW MATERIAL ORIGIN:**

- Austria

### **LABELING**

- Organic Pumpkin (Seed) Protein

Above stated information is indicative only and no responsibility can be assumed. Recommendation is made to check suitability of our product by doing tests on your own. Indicated values are subject to variation depending on agricultural conditions.