



HELIAFLOR™ 55

Organic Sunflower Protein 55%

GENERAL DESCRIPTION

A pure, partially defatted plant protein obtained by cold (mechanical) pressing of peeled organic sunflower seeds. The obtained sunflower seed press cake (oil cake) is filtered, CO₂ extracted and milled into fine powder.

Certified organic under the US-EU Organic Equivalency Arrangement by Institute for Marketecology (IMO), Germany.

- Appearance: white to greyish powder
- Odor, taste: typical, specific
- Ingredient: 100% organic sunflower seeds
- Botanical name: Helianthus annuus seed extract

NUTRITIONAL DATA per 100g

Calorific value:	approx. 305 kcal (1,300 kJ)
Protein in dry matter:	min. 55 %
Protein absolute:	min. 51 %
Dietary fiber:	min. 15 %
Carbohydrates:	max. 15 %
Fat:	max. 2 %
Mono unsaturated fatty acids:	max. 1 %
Poly unsaturated fatty acids:	max. 1.5 %
Saturated fatty acids:	max. 1 %
Sodium:	< 250 mg

MICROBIOLOGY

Total Plate Count (TPC):	max. 5,000/g
Yeasts:	max. 500/g
Molds:	max. 500/g
Coliforms:	max. 100/g
Salmonella (per 25 g):	absent
E.coli (per 25 g):	absent

FUNCTIONAL PROPERTIES:

Water binding capacity:	high (1:4)
Fat binding capacity:	very good
Emulsification properties:	excellent

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
- In cosmetics as emulsifer, peeling agent and texturizer

STORAGE AND MINIMUM SHELF-LIFE

Store at ambient temperatures away from direct light, heat and moist conditions.
Shelf life: 24 months if properly stored in original, closed packaging.

PACKAGING

- 20 kg (44 lb) cartons with inner PE liner

ORIGIN:

- Product of Germany (European Union)

LABELING

- Organic Sunflower Protein