



COMMERCIAL FACTS SHEET

Sesame bran

Classic

Nutrition value per 100 g	
Energy	208.2 kcal
Protein	9.4 g
Fat (total)	15.0 g
saturated fatty acids (total)	2.3 g
monounsaturated fatty acid (total)	6.3 g
polyunsaturated fatty acid (total)	6.4 g
trans fatty acid	0.0 mg
cholesterol	0.0 mg
Carbohydrates (available)	8.9 g
sugars (total)	0.0 g
added sugars (total)	0.0 g
fiber (total dietary)	38.9 g
Ash	27.2 g
sodium	30.9 mg
calcium	1,637.0 mg
magnesium	430.0 mg
phosphorus	5,416.8 mg
iron	52.0 mg
potassium	4,187.0 mg
Water	0.6 g

Fiber composition per 100 g

Fiber (total dietary)	38.9 g
Soluble	9.1 g
Insoluble	29.8 g
cellulose (total)	30.7 g
hemicellulose (total)	6.8 g
pectin components (total)	1.3 g
lignin (total)	0.1 g

Published paper

- [Phytochemical characterization of sesame bran](#)

Ingredients:

- 100 % sesame husk

Claims:

- 38.9% Fiber, 15.0% Fat and 9.4% Protein

Per serving size (40 g)	MEX (% VNR)	USA (% DV)
Fiber	50 %	55 %
calcium	75 %	50 %
magnesium	70 %	40 %
phosphorus	325 %	175 %
iron	120 %	115 %
potassium	NE	35 %

Physicochemical properties

	Sesame bran
	Classic
Particle size	Mesh +40 15-30 % min
	Mesh +60 25-50 % min
	Mesh -60 20 % min
Bulk density	0.400 g/ml
Water retention capacity	2.9 g water/ g dry solids
Oil retention capacity	2.0 g oil/ g dry solids

Presentations:

- 25 kg net multi-walled paper bags
- Bulk (per contractual agreement)

Shelf-life:

- 12 months after production, using stipulated storage conditions.

Certification:

- SQF code

The ingredients used in our products are not irradiated/ionized, nor is the final product and/or packaging. Made from non-GMO ingredients. Nanotechnology was not used for this product, nor for its packaging.



Applications:

- High fiber formulations and supplements
- Texturizer for bread, meat, and cheese
- Anticaking & Water/Oil absorption agent
- Spices, seasonings, seed-mixes and RTE meals

Disclaimer

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