

Nutrition value per 100 g (typical values)	
Energy	382.0 kcal
Protein	50.7 g
Fat (total)	12.6 g
saturated fatty acids (total)	2.0 g
monounsaturated fatty acid (total)	5.2 g
polyunsaturated fatty acid (total)	5.4 g
trans fatty acid	0.0 mg
cholesterol	0.0 mg
Carbohydrates (available)	16.5 g
sugars (total)	1.6 g
added sugars (total)	0.0 g
fiber (total dietary)	6.3 g
Ash	10.0 g
sodium	4.3 mg
calcium	183.0 mg
magnesium	1213.6 mg
phosphorus	2448.7 mg
iron	19.3 mg
potassium	1210.0 mg
Water	4.0 g

**Physicochemical properties:**

	Sesame flour 50/5
Particle size	<b>Mesh +40</b> 15-35 % min
	<b>Mesh +60</b> 30-40 % min
	<b>Mesh -60</b> 35 % min
Bulk density	0.450 g/ml
Water retention capacity	3.40 g water/g dry solids
Oil retention capacity	1.85 g oil/g dry solids

**Ingredients:**

- 100% sesame flour

**Claims:**

- Gluten-free, GMO-free, Solvents-free

**Certifications:**

- SQF code

**Shelf-life:**

- 12 months after production

**Presentations:**

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

**Statements:**

- Agricultural sesame production requires limited fertilizer, water and litter without the need of pesticides due to high levels of natural tolerance for diseases and insects.
- The ingredients used are not irradiated/ionized, nor is the final product and/or packaging.
- Nanotechnology was not used for this product, nor for its packaging.
- Not of animal origin and do not contain, make use of, or involve, at any point of their manufacturing processes, raw materials of animal origin, including animal proteins.
- Complies as upcycle animal feed, because the by-product utilized as raw material would otherwise be disposed as waste and is nowadays directed almost entirely as an ingredient for animal consumption with a wide array of applications.



**Applications:**

- High protein/fiber animal feed formulations
- Texturizer for meat, croquettes, and pellets
- Anticaking, water/oil absorption and emulsifying agent

**Disclaimer**

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