



Nutrition value per 100 g

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

Ingredients:

- 100 % sesame flour

Claims:

- 50.7% Protein, 12.6% Fat and 6.3% Fiber

Per serving size (40 g)	MEX (% VNR)	USA (% DV)
Protein	25 % *	40 %
calcium	8 %	6 %
magnesium	195 %	115 %
phosphorus	150 %	80 %
iron	45 %	45 %
potassium	NE	10 %

* Considering a person of 75 kg

Physicochemical properties:

	Sesamina®		
	C	H	S
Particle size	Mesh +18 20 % min	Mesh +40 15-35 % min Mesh +60 25-35 % min Mesh -60 30 % min	Mesh +100 20 % Mesh -100 80%
Bulk density	0.475 g/ml	0.450 g/ml	0.425 g/ml
Water retention capacity	2.9 g water/ g dry solids	3.4 g water/ g dry solids	2.5 g water/ g dry solids
Oil retention capacity	2.0 g oil/ g dry solids	1.85 g oil/ g dry solids	1.75 g oil/ g dry solids

Shelf-life:

- 12 months after production, using stipulated storage conditions.

Certification:

- SQF code
- HALAL and KA Pareve Kosher
- Conventional or OCIA organic

Presentations:

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

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 protein formulations and supplements
- Texturizer for meat and cheese applications
- Water/Oil absorption and emulsifying agent
- Animal-free or gluten-free baking and cooking

Disclaimer

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