



COMMERCIAL FACTS SHEET

Sesame bran

Black

| 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](#)

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.

Ingredients:

- 100% black 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:

| Black sesame bran | |
|--------------------------|--------------------------------|
| H | |
| 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



Applications:

- Natural black coloring (confectionery, bakery, and ice cream)
- 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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