



## COMMERCIAL FACTS SHEET

# Whole sesame flour

### New line

Nutrition value per 100 g	
Energy	349.4 kcal
Protein	42.9 g
Fat (total)	13.1 g
saturated fatty acids (total)	2.1 g
monounsaturated fatty acid (total)	5.4 g
polyunsaturated fatty acid (total)	5.6 g
trans fatty acid	0.0 mg
cholesterol	0.0 mg
Carbohydrates (available)	15.1 g
sugars (total)	1.3 g
added sugars (total)	0.0 g
fiber (total dietary)	12.4 g
Ash	13.2 g
sodium	9.3 mg
calcium	455.6 mg
magnesium	1066.7 mg
phosphorus	3005.2 mg
iron	25.4 mg
potassium	1768.2 mg
Water	3.3 g

#### Shelf-life:

- 12 months after production, using stipulated storage conditions.

#### Certifications:

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

#### Ingredients:

- 100% whole sesame flour

#### Claims:

- 42.9% Protein and 12.4% Fiber
- 1,066.7 mg of Magnesium

Per serving size (40 g)	MEX (% VNR)	USA (% DV)
Protein	25 %*	35 %
Fiber	15 %	20 %
calcium	20 %	15 %
magnesium	170 %	100 %
phosphorus	180 %	95 %
iron	60 %	55 %
potassium	NE	15 %

\* Considering a person of 75 kg

#### Physicochemical properties:

Whole sesame flour	
WF-H	
Particle size	<b>Mesh +40</b> 15-35 % min
	<b>Mesh +60</b> 25-35 % min
	<b>Mesh -60</b> 30 % min
Bulk density	0.441 g/ml
Water retention capacity	3.31 g water/ g dry solids
Oil retention capacity	1.88 g oil/ g dry solids

#### 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/fiber formulations and supplements
- Texturizer for bread, meat, and cheese
- Water/Oil absorption and emulsifying agent
- Animal-free or gluten-free baking and Ready-To-Eat meals

#### Disclaimer

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