

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

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. All information is valid until revision. This document is printed automatically and has therefore not been signed.
 DIPASA Internacional de México, S.A. de C.V. is not responsible for the manipulation of the information transmitted here which is only for commercial purposes.