

Pumpkin Seed Protein Isolate Specification Sheet

Product Name: Pumpkin Seed Protein

Mesh Size: 300, 600

Description: Light grey or light-yellow fine powder obtained by milling; separation; concentration and drying

HS Code: 21061020

Certification: EOS & NOP organic, HACCP, ISO22000, Kosher, Halal

Packaging: 20 kgs Kraft bag with plastic liner

Storage condition: Cool, ventilate and dry place, free from odors, insects and rodents

Shelf life: 24 months if stored under recommend condition

Physical Analyses	
Items	Specification
Appearance	Light grey or light yellow powder
Taste & Odor	Characteristic
Particle size (mesh)	300, 600, or as per client's requirement

Chemical Analyses		
Items	Specification	Method
Protein (dry basis)	75.0% Min.	GB 5009.5-2016
Moisture (g/100g)	8.0% Max.	GB 5009.3-2016
Fat content (dry basis) (g/100g)	6.0% Max.	GB 5009.6-2016
Ash (g/100g)	5.0% Max.	GB 5009.4-2016

Impurities Analyses		
Items	Specification	Method
Pesticide residual, mg/kg	Not detected	BS EN 15662:2018
Melamine, mg/kg	Not detected	GB/T 22288-2008
Ochratoxin A, ppb	5 ppb Max.	DIN EN14123
Aflatoxins, B1+B2+G1+G2, ppb	4 ppb Max.	DIN EN14123
Cyanuric acid, mg/kg	2.5 ppm Max.	GB/T 22288-2008
GMO	0.01 ppm Max.	Real-time PCR
Soy allergen, ppm	2.5 ppm Max.	Elisa
Gluten allergen, ppm	20 ppm Max.	Elisa
Benz(a)pyrene	10ppb Max.	GC-MS
PAH4	50ppb Max.	GC-MS

Heavy Metals Analyses		
Items	Specification	Method
Lead (mg/kg)	0.2 ppm Max.	BS EN ISO17294-2 2016
Cadmium (mg/kg)	0.2 ppm Max.	BS EN ISO17294-2 2016
Arsenic (mg/kg)	0.2 ppm Max.	BS EN ISO17294-2 2016
Mercury (mg/kg)	0.05 ppm Max.	BS EN 13806:2002

Microbiological Analyse		
Items	Specification	Method
Total plate count (cfu/g)	< 1000 cfu/g	GB 4789.2-2016
Yeast & Mould (cfu/g)	< 50 cfu/g	GB 4789.15-2016
Coliforms (cfu/g)	< 30 cfu/g	GB 4789.3-2016
E.coli (cfu/g)	Negative / 10g	ISO 16649-2-2001
Salmonella (per 25g)	Negative / 25g	GB 4789.4-2016
Staphylococcus aureus	N.D	GB 4789.10-2016

Nutritional Sheet (Per 100 g)		
Items	Specification	Method
Caloric content	305	kcal
Total fat	2.8	g
Saturated fat	2.01	g
Trans fat	0.03	g
Total Carbohydrates	1.7	g
Dietary fiber	0.2	g
Sugar	0.36	g
Other carbohydrates	1.1	g
Protein	77.1	g
K (Potassium)	2.9	mg
Mg (Magnesium)	12.1	mg
Fe (Iron)	50.7	mg
Na (Sodium)	32.7	mg
Zn (Zinc)	19.0	mg

Note: All values typical, not to be construed as specifications

Amino Acids (Per 100 g)		
Items	Specification	Method
Aspartic	×	5810
Threonine	√	1850
Serine	×	3220
Glutamic	×	11940
Glycine	×	3520
Alanine	×	2780
Valine	√	3070
Methionine	√	1360
Isoleucine	√	2280
Leucine	√	4490
Tyrosine	×	2050
Phenylalanine	√	3150
Lysine	√	2380
Histidine	√	1440
Arginine	√	9630
Proline	×	2340

Test Methods: Hydrolyzed amino acids Method 5009.124-2016

Note: All values typical, not to be construed as specifications