

Headoffice

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Product Specification Pumpkin protein powder raw organic version: 1 Last revision: 16-07-2019 08:20 AM

Description

Fine organic pumpkin seed protein powder. Pumpkin seeds from the EU harvest are going into an oil press. The press is going into grinder to make fine powder. This pumpkin protein powder contains 8%-10% of oil, around 65% of protein and about 11% of dietary fiber. Ideal as an ingredient for protein shakes, bread and buns or bread crumbs! Pumpkin protein is suitable as a ready to eat product or as a baking ingredient

Country of Origin	Austria
Shelf life	12 months from manufacture date in un-opened packaging
Storage	Store at a dry and cool place away from heat of direct sunlight. Store at a temperature between 10–15 degrees Celsius.

Characteristics	Result
appearance	green
Odour	characteristic, without foreign odor
Flavour	characteristic, aromatic taste of pumpkin seeds. without foreign taste
Texture	crumbly powder

Nutritional Values	Per 100 gram
Energy	1619 kJ/ 385 kCal
Fat	9.3 g
Saturated fat	1.3 g
Carbohydrates	4.9 g
Sugars total	1.4 g
Protein.	65 g
Dietary fiber total	10 g
Salt	0.06 g



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Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.