

# LEINPRO

## Flax Seed Protein

from



IngredientsINC

## FLAX SEED

## ORGANIC

As early as 30,000 BC we began to use the flax plant: its fibers for textiles and its seeds as a source of food. The seeds, known also as Linseed, are high in nutrients, such as: thiamine, magnesium and phosphorus. And linseed oil itself contains approx 54% Omega 3, and 6% Omega 6 fatty acids.

Derived from an oil mill, where production and milling are both certified organic, the **LeinPRO** flax meal is an inherently organic ingredient. We also maintain 100% trace-ability regarding our linseed, as this is required for retail linseed-oil operation.

## LEINPRO PRODUCTION

## ALLERGEN FREE

**LeinPRO** is derived from the side-stream of the flax-oil production. The oil is mechanically pressed with proprietary milling technology, with the meal containing approx 10% oil, yielding a flour of superior water binding, retention and emulsifying properties. High in protein, fiber, and poly-unsaturated fatty acids.

Our milling operation for flax meal works exclusively with linseed. Our milling operations maintain the highest standards of scheduling, segregation and cleaning standards, allow for **LeinPRO** to be free of most allergens. **LeinPRO** also conforms to the FDA's final rule defining the term gluten-free.

## SUSTAINABILITY

## APPLICATIONS

Made from flax meal, **LeinPRO** is a natural source of good human nutrition. The functionality of **LeinPRO** is very similar to many gum products. However, most gums are grown specifically and generally require a great deal of resources - unlike **LeinPRO** which comes from production side-stream.

**LeinPRO** features cold & hot swelling functionality, high moisture retention (12X its weight), and freeze/heat stability (defrosting without syneresis), and long shelf life despite high poly-unsaturated fatty acid content. Two milling grades available with particle size diversity. Label Declaration is as "flaxseed (flax flour), partially de-oiled".



## Application Examples:

### MEAT INDUSTRY

Cooked Sausages	→	Texture and Yield
Chicken Frankfurter Sausages	→	Texture and Yield
Vegetarian Sausages	→	Bulk and Texture

### SOUPS & SAUCES

Vegan Mayonnaise (used as sole stabiliser)	→	Emulsion & Stability to reach 70% Oil Content
Mayonnaise Based Sauces	→	Emulsion, Texture & Yield
Wet & Dry Soups	→	Texture with Clean Label

### BREADS

White Breads	→	Texture, Resilience & Yield
Protein Breads	→	Texture & Added Protein
Burger Buns	→	Texture & Resilience

### BAKERY GOODS

Muffins	→	Texture & Freshness
Brioche, Sponge Cake & Eclaires	→	100% Full Egg Replacement
Butter Cookies	→	Texture & Yield

### SPECIALTY BAKING

Low Carb Breads & Bakery	→	Texture, Bulk & Resilience
Gluten Free Breads & Bakery	→	Texture, Bulk & Resilience
Snack Products	→	Declaration & Bulk

### VEGETARIAN & VEGAN MEALS

Alternative Meats	→	Texture, Bulk & Yield
Vegan Sausages	→	Clean Label, Texture
Vegan Meals	→	Texture, Bulk & Juiciness