

PUMPKINPRO

Pumpkin Seed Protein

from Ingredientsinc

PUMPKIN

As early as 10,000 BC we started using pumpkins, mainly for their seeds. Originating in the Americas, pumpkin became a regular part of the European diet, as well. Especially in South Eastern Europe, pumpkin seed oil (containing approx 80% unsaturated fatty acids) has become very popular.

NATURAL

PumpkinPRO uses a proprietary natural milling process, using only physical forces. And our simple oil pressing process uses only water and salt as processing aids. With nature in mind, there are no enzymes, other processing aids or micro-biological processes used along the entire chain.

STYRIAN PUMPKIN OIL

The Meal from the production of Styrian pumpkin oil, has many uses. The Styrian pumpkin is genetically unique from other pumpkins. Its seeds have no wooden component, just a skin. The unique process of pressing the oil immediately after the crushed seeds have been roasted, and adding salt & water, makes the meal one of a kind!

FUNCTIONAL PROTEINS

PumpkinPRO contains approximately 60% protein and is therefore perfectly suited for a number of nutritional applications. An additional unique attribute to **PumpkinPRO** is its moisture retention, retaining 6X its weight in water, giving it the ability to be used as a functional ingredient with a delightfully nutty flavor.

SUSTAINABILITY

PumpkinPRO is derived from the unique source of natural pumpkin seed meal. Over the years, this protein rich food has typically gone to waste, or been used as animal feed. In times when Food Waste and Food Side Streams are under scrutiny, using **PumpkinPRO** as an ingredient is a great way to address these issues.

APPLICATIONS

Prime features of **PumpkinPRO** are its cold and hot swelling functionality, water absorption of 6X its weight, and high protein content. Some of the most common applications include gluten-free baking, along with vegan meals, soups and sauces. Label Declaration is as "pumpkin seed flour partially de-oiled".

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