

LipoMill Sesame Press Cake and Flour



DE-ÖKO-003

General Information

LipoMill Sesame Press Cake is the solid, which remains after carefully pressing sesame seeds to extract the oil. Sesame Press Cake has a high percentage of protein, mainly sulphured amino acids (methionine and cysteine), which are known for their antioxidant properties in the intestines and for maintaining normal cell functionality. In addition, they promote protein synthesis in the human body.¹

Sesame Press Cake is an interesting source of dietary fibre, vitamins and minerals. In particular, it contains a very high concentration of calcium.²

Sesame Press Cake contains mainly globulin proteins, which impart a water binding capability and agglutinates the components in the desired recipe. **LipoMill Sesame Press Cake** and **LipoMill Sesame Flour** are outstandingly qualified for use in food.

- As an ingredient in breakfast cereals, protein bars and baked goods
- In formulations for oriental dishes, e.g. humus
- Ideal in protein shakes or juices
- The globulin proteins and the aromatic flavour enable it to substitute grain flour in baked goods

- cold-pressed
- vegan
- conventional or organic qualities

Nutritional value³ (g/100 g) press cake of seeds

Protein	39.8
Energy	1440 kJ / 345 kcal
Fat	11.7
<i>Saturated fatty acids</i>	1.8
<i>Monounsaturated fatty acids</i>	4.6
<i>Polyunsaturated fatty acids</i>	5.3
Carbohydrates	8.5
<i>Sugar</i>	3.7
Salt	< 0.1
Moisture	6.5
Ash	10.2
Dietary fibre	23.3

Nutritional value³ (g/100 g) press cake of hulled seeds

Protein	60.6
Energy	1651 kJ / 394 kcal
Fat	11.7
<i>Saturated fatty acids</i>	2.1
<i>Monounsaturated fatty acids</i>	4.5
<i>Polyunsaturated fatty acids</i>	5.1
Carbohydrates	4.8
<i>Sugar</i>	3.7
Salt	0.10
Moisture	4.6
Ash	5.0
Dietary fibre	13.3

Reference daily intake for adults: 0.8 g protein/kg body weight (WHO).

¹ Shoveller A. et al., "Nutritional and Functional Importance of Intestinal Sulfur Amino Acid Metabolism". J. of Nutrition. 135 (2005).

² Souci et al. "Food Composition and Nutrition Tables", 7th revised and completed edition. Medpharm. CRC Press Taylor & Francis Group (2008).

³ Test results for Sesame Press Cake of seeds and hulled seeds as conducted by an accredited testing laboratory (2017).

Liability limitation:

Information and data contained herein are intended only for expert audience and not for end-consumers. The information and data contained herein are based on our current knowledge and experience. This does not relieve the company producing and/or placing a product on the market from carrying out own investigations and tests. These data neither warrants certain properties nor the suitability of the product for a specific purpose. Data specified herein may change without prior notice and is not to be considered as part of our terms and conditions of sale.

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Vitamins, Minerals and Amino Acids

According to the standards in "Food Composition and Nutrition Tables"
(Souci, Fachmann and Kraut)²

Vitamins and Minerals	
Composition	in 100 g seeds
Vitamins	
Vitamin K	0.002 mg
Vitamin B ₁	0.79 mg
Vitamin B ₂	0.25 mg
Nicotinamide	4.5 mg
Vitamin B ₆	0.79 mg
Minerals	
Sodium	45 mg
Potassium	458 mg
Magnesium	347 mg
Calcium	783 mg
Iron	10 mg
Phosphorus	607 mg

Amino Acid Profile	
Amino acids	mg/100 g seeds
Alanine	1130
Arginine	2200
Asparaginic acid	1370
Cysteine	260
Glutamic acid	3730
Glycine	1480
Histidine*	490
Isoleucine*	930
Leucine*	1540
Lysine*	640
Methionine*	640
Phenylalanine*	1250
Proline	1130
Serine	990
Threonine*	910
Tryptophan*	290
Tyrosine	720
Valine*	1110

*essential amino acids

The amino acid score of 60 has not been corrected for digestibility.³

Nutrition Claims

In due consideration of Regulation (EC) No.: 1924/2006 of the European Parliament and of the Council on health and nutrition claims made on foods as well as the aforementioned nutrient values⁵, we believe the following nutrition claims are maintainable:

A product with high fibre content: As it contains more than 6 g of dietary fibre per 100 g and more than 3 g of dietary fibre per 100 kcal.

A product with high protein content: As at least 20% of the energy value comes from protein.

A source of Vitamin B₁, B₂, Nicotinamide and B₆: As the product contains a significant amount as defined in Appendix I of the European Guideline 90/496/EEC on vitamins and minerals.

A source of potassium: As the product contains a significant amount as defined in Appendix I of the European Guideline 90/496/EEC on vitamins and minerals.

A product with high magnesium, calcium, iron and phosphorus content: As it contains twice as much of the aforementioned minerals than defined as a significant amount in Appendix I of the European Guideline 90/496/EEC on minerals.

² Souci et al. "Food Composition and Nutrition Tables", 7th revised and completed edition. Medpharm. CRC Press Taylor & Francis Group (2008).

³ Calculation based upon "Dietary References Intake 2005", Institute of Medicine Washington.