

LipoMill Sunflower Press Cake and Flour



DE-ÖKO-003

General Information

LipoMill Sunflower Press Cake is the solid, which remains after carefully pressing sunflower seeds to extract the oil. It contains all nine essential amino acids, which the body cannot produce itself and must be absorbed through our diet. In addition, the amino acid spectrum includes a large amount of branched-chain amino acids (leucine, isoleucine and valine), which are responsible for muscle development.¹

The **LipoMill Sunflower Seed Flour** derived from Sunflower Press Cake is an exceptional premium protein powder and has good water and fat binding capabilities, which can add consistency to a variety of formulations.²

- **Ingredient in breakfast cereals, protein bars and baked goods**
- **Supplement for pasta to enrich the product with protein**
- **Ideal as protein enrichment for smoothies and juices; the mild flavour does not interfere with the flavour of the final product**
- **As an emulsifier for vegan meat substitutes, e.g. in meat-free sausages or burgers**

- **cold-pressed**
- **vegan**
- **organic quality**

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

Protein	24.5
Energy	1339 kJ / 324 kcal
Fat	11.9
<i>Saturated fatty acids</i>	1.4
<i>Monounsaturated fatty acids</i>	3.1
<i>Polyunsaturated fatty acids</i>	7.4
Carbohydrates	5.8
<i>Sugar</i>	4.3
Salt	< 0.1
Moisture	4.4
Ash	5.4
Dietary fibre	48.0

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

Protein	48.6
Energy	1520 kJ / 362 kcal
Fat	9.4
<i>Saturated fatty acids</i>	1.4
<i>Monounsaturated fatty acids</i>	3.0
<i>Polyunsaturated fatty acids</i>	4.9
Carbohydrates	13.2
<i>Sugar</i>	10.3
Salt	< 0.1
Moisture	6.6
Ash	7.0
Dietary fibre	15.2

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

¹Anjum, F.M., et al., "Nutritional and therapeutic potential of sunflower seeds: A review", British Food J. 114:4 (2012).

²González-Pérez S. "Sunflower proteins: overview of their physicochemical, structural and functional properties". J Sci Food Agric. 87:2173–2191 (2007).

³Test results for Sunflower 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)⁴

Vitamins and Minerals	
Composition	in 100 g flour
Vitamins	
Vitamin B ₁	1.5 mg
Vitamin B ₂	0.47 mg
Nicotinamide	31 mg
Minerals	
Calcium	360 mg
Phosphorus	600 mg

Amino Acid Profile	
Amino acids	mg/100 g flour
Arginine	3810
Cysteine	750
Histidine*	940
Isoleucine*	2050
Leucine	2790
Lysine*	1400
Methionine*	710
Phenylalanine*	1960
Threonine*	1470
Tryptophan*	550
Tyrosine	1040
Valine*	2180

*essential amino acids

The amino acid score of 69 has not been corrected for digestibility.⁵

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 product with high Vitamin B₁, B₂ and Nicotinamide 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 vitamins.

A product with high calcium 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.

⁴ Souci et al. "Food Composition and Nutrition Tables", 7th revised and completed edition. Medpharm. CRC Press Taylor & Francis Group (2008).

⁵ Calculation based upon "Dietary References Intake 2005", Institute of Medicine Washington.