Pumpkin seed protein

Grades: 60%

Pumpkin seed protein powder with at least 60% dry-basis protein, a green appearance and nutty odor for food and nutrition formulations.

Grade specifications

Parameter	60%
Physical & chemical	
Protein, dry basis (%)	≥60 (Kjeldahl)
Fat (%)	≤10
Moisture (%)	≤10
Ash (%)	≤15
Gluten (mg/kg)	≤20
Appearance	Green powder
Odor	Nutty
Heavy metals	
Total heavy metals (ppm)	≤10
Arsenic (ppm)	≤1.0
Cadmium (ppm)	≤1.0
Lead (ppm)	≤1.0
Mercury (ppm)	≤0.5
Microbiology	
Total plate count (CFU/g)	≤100,000
Mold & yeast (CFU/g)	≤10,000
Total coliforms (CFU/g)	≤90
Salmonella	Absent
Escherichia coli	Absent
Staphylococcus	Absent

Specifications apply only to the named grade and supplied physical form. Not detected is not a numerical zero; not specified means no limit is supplied. Confirm the agreed test methods and use the batch COA for batch acceptance.

Grade selection and applications

60% grade: The supplied grade specifies at least 60% dry-basis protein, with separate fat, moisture, ash, gluten and microbiological limits.

Color and flavor: Its green powder and nutty odor can contribute to the finished recipe. Evaluate these characteristics in powders, bars and bakery trials rather than treating the ingredient as colorless or neutral.

Applications: Nutrition powders; Nutritional drinks; Protein bars; Bakery formulations; Blended nutrition; Prepared foods.

Packaging and storage

Item	Details
Packing	25 kg paper drum with two inner poly bags
Storage	Store in a well-closed container away from moisture, direct light and heat.
Shelf life	2 years when properly stored

Safety and regulatory

Read the matching SDS for handling precautions. Confirm intended use, labeling and any certification scope for the selected grade and destination. Technical limits are not measured batch results; the agreed purchase specification and batch COA govern acceptance.