



Description

The **PRO 1000G – SESAME SEED PROTEIN**, is a plant-based protein product derived from the extraction of oil from sesame seeds, providing a nutritious and versatile ingredient for various food applications.

Technical Data

PARAMETERS	UNITS	SPECIFICATION	METHODOLOGY
Sensory			
Appearance (Visual)	-	Powder	
Colour (Visual)	-	Beige to brown	ABNT 5492:2014
Flavor (Sensory)	-	Characteristic of sesame, slightly toasted.	
Physical-chemical			
Total Foreign Material (Visual)	-	Absent	-
Moisture	%	≤ 15.0	ISO-712
Water Activity (25°C) ¹	-	≤ 0.65	MA.CQ-345
Fibre ¹	%	10.0 – 25.0	AOAC 991.43, 985.29
Granulometry* (retained fraction)	%	≥ 65% in 0.250 mm ≤ 35% in 0.150 mm ≤ 5% passing fraction ³	MECQ.027R00
*Microbiology²			
<i>Salmonella</i>	In 25g	Absent	ISO-6579-1
<i>Escherichia Coli</i>	CFU/g	≤ 5.0	ISO-16649-1
*Contaminants^{1,2}			
Copper (Cu)	mg/kg	≤ 20.0	Atomic Flame Absorption Spectrophotometer
Melamine	mg/kg	≤ 2.5	HPLC/MS
*Strange Materials^{1,2}			
Sand/Ashes insoluble in acid	%	≤ 1.5	Gravimetry - PEQ22-01
Dead Mite	-	≤ 5.0	Gravimetry - PEQ22-01

*Monitoring analysis related to food safety.

¹Annual, according to internal systematic.

²Analyses carried out in an accredited external laboratory.

³Regarding the passing fraction with a particle size < 150mm, retained at the bottom.

Ingredients

List of ingredients: Sesame protein (sesame flour).

Allergens

Allergens table referring to Codex Alimentarius, FDA, UE Regulamentation and updated with ANVISA's RDC N° 727, 2022 presents on **PRO 1000G**.

Allergens List and his derivatives	Added to the product?	Cross contamination Hazard?	Substance specific name
Milk and derivatives (include casein, butter, cheese, whey, lactose, margarine, cream, caseinate, yogurts, rennet, milk powder and others).	No	No	-
Eggs and derivatives (include mayonnaise, meringue, albumin, egg lecithin and others).	No	No	-
Soy e derivatives (includes tofu, soy derivatives and others).	No	No	-
Wheat and other cereals (Rye, Barley, Oats and their strains) e derivatives (includes gluten, bran, extracts, crackers, flour, malt, wheat germ, wheat starch, semolina and others).	No	No	-
Peanuts and derivatives (include peanut butter and flour, protein an others).	No	No	-
Nuts, Walnuts e derivatives. Includes Brazil Nuts (<i>Bertholletia excelsa</i>), Cashews (<i>Anacardium occidentale</i>), Hazelnuts (<i>Corylus</i> spp.), Pecans (<i>Carya</i> spp.), Walnuts (<i>Juglans</i> spp.), Pistachio (<i>Pistacia</i> spp.), Pine Nuts (<i>Pinus</i> spp.), Macadamias (<i>Macadâmia</i> spp.), Nuts (<i>Castanea</i> spp.), Almonds (<i>Prunus dulcis</i> , sin.: <i>Prunus amygdalus</i> , <i>Amygdalus communis</i>) e others.	No	No	-
Fishes (all kinds).	No	No	-
Seafood (Crustaceans and shellfish , including shrimps, lobsters, crabs, mussels, shellfish e others).	No	No	-
Sulfites (sulfur dioxide and sulphites in concentrations ≥ 10 mg/kg ou 10 mg/L expressed as SO ₂).	No	No	-
Glutamic Acid (and his salts).	No	No	-
Tartrazine	No	No	-
Celery (root, leaves or stem) and other derivatives.	No	No	-
Sesame (seeds and sesame-based products).	Yes	No	Sesame seed
Mustard (all kinds) and derivatives.	No	No	-
Phenylalanine	No	No	-
Lupin (and lupin-based products).	No	No	-
Natural Látex	No	No	-
Coconut (Cocos Nucifera)	No	No	-



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Revision n° 02

Date of revision: April, 2026

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Nutritional information

NUTRITION INFORMATION		
Portion per pack: NA		
Portion: 100g		
	100g	%DV*
Energetic value	284 kcal (=1190 kJ)	14.2
Total Carbohydrate (g)	1.04	0.35
Total Sugars (g)	1.04	0.35
Added Sugars (g)	0	0
Proteins (g)	50.58	101
Total fat (g)	7.52	11.57
Saturated Fat (g)	0	0
<i>Trans</i> Fat (g)	0	0
Monounsaturated Fat (g)	0	0
Polyunsaturated Fat (g)	0	0
Total Dietary Fiber (g)	27.00	108
Sodium (mg)	12.00	0.6

*Percentage of daily values provided per serving.

Packaging

Packaging size:

Boxes: 6 kg (6 units of 1 kg) and 20 kg*

- **Primary packaging:** Plastic bags.
- **Secondary packaging:** Cardboard box.

Note: Packaging volume and final shape may vary as a function of the product's density.



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Storage and Shelf Life

PRO 1000G is stable for 18 months, when stored tightly closed, in a dry, well-ventilated place, protected from sunlight and heat sources.

***Important note:** The shelf life is based on the product being unopened and properly sealed.*

Additional Information

- Vegetable origin.
- Quality Standard: RDC No. 726 and RDC No. 711, dated July 1, 2022.
- Prepared in accordance with the *Codex Alimentarius* General Principles of Food Hygiene: CXS 174-1989; Analysis Standard: IN No. 161, dated July 1, 2022, and IN No. 160, dated July 1, 2022.
- Strange Materials: According to ANVISA RDC n° 623/22.
- GMO-Free: **PRO 1000G** doesn't have *genetically modified organisms* (GMO), on none of the phases of its processing, from the raw material used until the final product is obtained.