

Organic Hemp Flour



This product is derived from certified industrial hemp. It contains no CBD, no THC, and is compliant with all applicable food and agricultural regulations.

Price: ~~\$6.50~~ **\$6.00**

What is Organic Hemp Flour ?

Organic Hemp Flour is produced by finely grinding the de-oiled press cake that remains after cold-pressing organic hemp seeds for oil. This gentle mechanical process ensures that the flour retains its rich protein content, high dietary fiber, and valuable micronutrients, including essential minerals like magnesium, iron, and zinc. With a distinctive nutty and earthy flavor, and a natural greenish hue, **Organic Hemp Flour** is an excellent choice for formulators looking to enhance the nutritional profile, texture, and appeal of their gluten-free and plant-based food products.



Discover the exceptional versatility and nutritional density of **Organic Hemp Flour**, a sustainable and gluten-free alternative derived from the finely milled press cake of organic hemp seeds. This unique flour boasts an impressive profile of complete plant-based protein, dietary fiber, and essential minerals, making it an invaluable ingredient for manufacturers aiming to develop healthier, more functional, and allergen-friendly products. Our **Organic Hemp Flour** brings earthy flavor and robust nutrition to a wide range of bakery, snack, and functional food applications.

Specifications

Parameter	Details
Raw Material	Organic hemp seed cake (oil-pressed residue)
Processing	Stone-milled & sifted (70-100 mesh)
Protein	30-35% (dry basis)
Dietary Fiber	40-45% (30% insoluble, 10-15% soluble)
Fat	8-12% (omega-3/6 rich)
Carbohydrates	≤15% (net carbs: ≤5%)
Moisture	≤8%
Color/Flavor	Light beige, nutty-earthy
Particle Size	70-100 mesh (adjustable to 150 mesh)
Shelf Life	18 months (cool/dry storage)

Key Features

- **Exceptional Nutritional Profile:** A powerhouse of **complete plant-based protein**, offering all essential amino acids for muscle health and overall vitality.
- **High in Dietary Fiber:** Contains both soluble and insoluble fiber, promoting digestive regularity, gut health, and satiety.
- **Naturally Gluten-Free:** An ideal flour alternative for individuals with gluten sensitivities, celiac disease, or those following a gluten-free diet.
- **Rich in Minerals:** A natural source of essential minerals like **Magnesium, Iron, and Zinc**, crucial for energy metabolism, blood health, and immune function.
- **Good Source of Essential Fatty Acids:** While de-oiled, it still retains some residual healthy fats, including Omega-3 and Omega-6.
- **Sustainable & Eco-Friendly:** Hemp is a highly sustainable crop, requiring minimal water and no pesticides, aligning with environmentally conscious brand values.
- **Versatile Baking & Culinary Ingredient:** Its unique flavor and functional properties make it suitable for a wide range of applications.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified hemp, ensuring a clean-label ingredient that resonates with health-conscious consumers.

Application

Organic Hemp Flour is a versatile and highly functional ingredient, perfectly suited for a wide array of B2B applications across the food industry:

- **Gluten-Free Baking:** As a partial substitute for traditional flours in breads, muffins, cookies, pancakes, and brownies, boosting protein and fiber content.
- **Functional Baked Goods:** Enhancing nutritional profiles in health-focused biscuits, crackers, and snack bars.
- **Plant-Based Meat Alternatives:** Incorporated into vegan burgers, meatless loaves, and other plant-based savory products as a binder and protein enhancer.
- **Snack Foods:** Used in the formulation of high-fiber, high-protein snack bites, energy balls, and savory crackers.
- **Nutritional Supplements:** As a base ingredient in powdered meal replacements, protein blends, and functional green mixes.

- **Pasta & Noodles:** Adding nutritional value and a unique texture to gluten-free pasta and noodle formulations.
- **Smoothie & Cereal Topping:** Can be added to ready-to-eat cereals or used as an ingredient in powdered smoothie mixes for an extra nutritional boost.

Why Choose Our Organic Hemp Flour for Your Business?

Partnering with us for your **Organic Hemp Flour** needs ensures a superior, sustainable ingredient that aligns with key market trends and consumer demands:

- **Meets Clean Label & Organic Demands:** Our certified organic status directly supports your brand's commitment to natural, wholesome products.
- **Addresses Gluten-Free Market:** Provides an excellent, allergen-friendly option to cater to the rapidly growing gluten-free consumer base.
- **Boosts Nutritional Claims:** Enhance your product's appeal with high protein, high fiber, and essential mineral content.
- **Sustainable & Ethical Sourcing:** Leverage the eco-friendly narrative of hemp to appeal to environmentally conscious consumers.
- **Consistent Quality & Functionality:** Our meticulous processing ensures a reliable product with consistent baking and functional properties, optimizing your manufacturing.
- **Reliable B2B Supply:** We offer a robust and scalable supply chain, capable of fulfilling your volume requirements efficiently and consistently.
- **Dedicated Technical Support:** Our team provides comprehensive data sheets, Certificates of Analysis (CoAs), and expert guidance to support your R&D, formulation, and regulatory compliance.

FAQs

Q: What is the typical protein and fiber content of your Organic Hemp Flour?

A: Our **Organic Hemp Flour** typically contains 30-35% protein and 30-35% dietary fiber on a dry basis. Exact percentages are provided on the Certificate of Analysis (CoA) for each batch.

Q: Is Organic Hemp Flour a complete protein?

A: Yes, **Organic Hemp Flour** contains all nine essential amino acids, making it a complete plant-based protein.

Q: How does Organic Hemp Flour perform in baking compared to wheat flour?

A: As a gluten-free flour, **Organic Hemp Flour** won't provide the same elasticity as wheat flour. It's often best used as a partial substitute (e.g., 10-25% of total flour) in recipes to add nutrition and a unique flavor while maintaining desired texture. For 100% gluten-free products, it pairs well with other gluten-free flours.

Q: What is the shelf life and recommended storage for bulk quantities?

A: Our **Organic Hemp Flour** typically has a shelf life of 12-24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific bulk storage recommendations will be provided with your order documentation.

Q: Does Organic Hemp Flour impart a strong flavor to finished products?

A: **Organic Hemp Flour** has a distinct nutty and earthy flavor. Its intensity will vary depending on the inclusion rate. It generally complements savory and rustic baked goods well. For more delicate flavors, a lower inclusion rate is recommended.

Packing



Want to learn more about this product or have any questions?

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