

Organic Pumpkin Seed Kernel



What is Organic Pumpkin Seed Kernel?

Organic Pumpkin Seed Kernels (pepitas) are one of the most nutrient-dense whole seeds in the plant kingdom. Each 100g delivers approximately **25-30% protein**, along with exceptional levels of zinc, magnesium, iron, and heart-healthy omega fatty acids — all within a clean, allergen-friendly profile that is naturally gluten-free, soy-free, and dairy-free.

Sourced from certified organic cultivation and produced through careful cleaning, hulling, and grading, HEMPLAND's pumpkin seed kernels feature a characteristic deep green color, pleasant nutty aroma, and firm texture that performs beautifully across snack, baking, topping, oil-pressing, and protein-enrichment applications.

Available in four grades (A, AA, AAA, B) with full organic certification, COA documentation, and flexible OEM packaging, HEMPLAND serves food manufacturers, health snack brands, cold-press oil producers, and supplement formulators worldwide.

Technical Specifications

Parameter	Specification
Product Name	Organic Pumpkin Seed Kernel (Pepitas)
Organic Certification	USDA Organic, EU Organic
Available Grades	A / AA / AAA / B
Color	Natural green
Aroma / Flavor	Fresh, nutty
Moisture	≤ 8.0%
Purity	≥ 99.0%
Imperfect Kernels	≤ 1%
Broken Kernels	≤ 5%
Foreign Matter	≤ 0.1%
Impurities	≤ 0.5%
Aflatoxin B1	< 2.0 µg/kg
Total Plate Count	≤ 10,000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative
Salmonella	Negative
Allergens	Gluten-free, soy-free, dairy-free, nut-free
Non-GMO	Yes
Shelf Life	12-24 months

Parameter	Specification
Packaging	25kg bags / cartons
Storage	Cool, dry, ventilated; away from light and moisture

Grade Guide

Grade	Quality Level	Best Applications
AAA	Premium — uniform color, minimal defects, top visual quality	Retail snacks, premium toppings, gourmet food
AA	High — excellent appearance, low defect rate	Snack bars, trail mix, health food retail
A	Standard — good color uniformity, clean	Granola, baked goods, food ingredient blending
B	Processing — slight visual variation, fully functional	Oil pressing, protein powder production, animal nutrition

Key Benefits

- **Micronutrient-Rich Whole Food** — Naturally high in zinc (male reproductive & immune health), magnesium (sleep, muscle recovery), iron (energy metabolism), and manganese
- **Complete Protein Source** — ~25-30% protein with all 9 essential amino acids; versatile whole-food protein enrichment without isolate processing
- **Heart-Healthy Lipid Profile** — Rich in oleic acid and linoleic acid (omega-6); supports cardiovascular health and provides excellent oil yield for cold-pressing
- **Clean Label & Allergen-Free** — Naturally gluten-free, non-GMO, soy-free, dairy-free; fits clean-label and free-from product formulations
- **Multi-Grade Versatility** — From premium retail AAA to processing-grade B, a single supplier covers full value chain needs

- **Stable Supply & Full Documentation** — Organic cert, COA, spec sheet, MSDS, and optional Halal/Kosher available on request

Application Areas

Snack & Topping

- Roasted & seasoned pepita snacks
- Salad toppers, grain bowl garnishes
- Trail mix, dried fruit & nut blends
- Granola bars and clusters

Baking & Confectionery

- Artisan breads, rolls, and crackers
- Energy bars and protein bites
- Cookies, muffins, and pastry inclusions

Food Manufacturing

- Breakfast cereal and granola production
- Plant-based meat and burger patties (texture contributor)
- Dairy-free cheese and dip formulations
- Ready-to-eat meal toppers

Oil Pressing

- Cold-pressed pumpkin seed oil production (Grade B / AA)
- Premium dark green culinary oil (high oleic & linoleic)
- Specialty oil blends for gourmet and nutraceutical markets

Supplement & Nutrition

- Whole-seed capsule/tablet encapsulation
- Protein-enriched powder blending (used as raw material for protein powder)
- Men's health and prostate supplement formulations
- Sleep and relaxation support products (zinc + magnesium combination)

Certifications & Documentation

Document	Availability
USDA Organic Certificate	Available
EU Organic Certificate	Available
Certificate of Analysis (COA)	Per batch
Specification Sheet	Available
MSDS	Available
Halal Certificate	On request
Kosher Certificate	On request

OEM & B2B Services

HEMPLAND supports full-range B2B and OEM services for pumpkin seed kernels:

- **Custom Grading & Sorting** — specify defect tolerance, color uniformity, and size criteria
- **Custom Packaging** — retail bags (100g-5kg), bulk bags (25kg), branded pouches, private label
- **Processing Options** — raw, roasted (plain or seasoned), split/sliced, ground to flour
- **Long-Term Supply Contracts** — stable pricing, scheduled shipments, buffer stock management
- **Export Documentation** — phytosanitary, commercial invoice, packing list, certificate of origin

FAQs

Q1: What protein content do pumpkin seed kernels contain?

Organic pumpkin seed kernels typically contain 25–30% protein per 100g (as-is basis). Actual content varies slightly by harvest batch and is confirmed in each shipment's COA. For higher protein concentration, consider our [Organic Pumpkin Seed Protein Powder](#) (≥60% protein).

Q2: What is the difference between Grade A, AA, AAA, and B?

Grades are differentiated by visual quality — color uniformity, kernel intactness, and defect rate. AAA/AA grades are suited for retail and premium food applications where appearance matters; Grade A fits standard food manufacturing; Grade B is optimized for oil pressing, flour milling, or protein powder production where appearance is secondary to functionality.

Q3: Are pumpkin seed kernels considered a tree nut allergen?

No. Pumpkin seed kernels are seeds, not tree nuts, and are not classified as a tree nut allergen. They are naturally gluten-free, soy-free, and dairy-free — making them a clean-label, allergen-friendly ingredient. Always verify regulatory classification in your target market.

Q4: Can pumpkin seed kernels be used as an oil-pressing raw material?

Yes. Grade B kernels are commonly used for cold-pressed pumpkin seed oil production. Our kernels have a high oil content (~45-50%) and produce the characteristic dark green, rich-flavored oil prized in culinary and nutraceutical markets.

Q5: What is the shelf life and how should they be stored?

12-24 months from production date when stored in cool (below 20°C), dry, well-ventilated conditions away from direct sunlight and moisture. Once opened, reseal and refrigerate to extend freshness. The high oil content makes them sensitive to heat, light, and humidity.

Q6: Can you provide roasted or value-added forms?

Yes. We offer raw kernels as well as custom processing including: plain roasted, seasoned/flavored, split, ground to flour, and seasoned retail packs. OEM branding and private label packaging are also available.

Q7: What certifications and documentation do you provide?

We supply USDA Organic and EU Organic certificates, batch COA (Certificate of Analysis), specification sheets, and MSDS. Halal and Kosher certifications are available on request. All export documents (phytosanitary, certificate of origin, commercial invoice) are provided as standard.

Q8: What is the minimum order quantity (MOQ)?

MOQ is typically 500kg per grade. Custom orders, trial samples (1-2kg), and mixed-grade pallets are accommodated for qualified buyers. Contact sales@hemp-land.com for a quote.

Packing



For more information, please visit our website:

<https://www.hemp-land.com/products/organic-pumpkin-seed-kernel/>