ManDa Food

Tianjin Manda Food Science and Technology Co., Ltd

Pumpking seed kernel is flat oval, one end is slightly pointed, the appearance is green, the edge is slightly angular, the surface with hairy, the edge is more. The seed coat is thick, and the hilum is located at one end of the tip. It is better to be dry, full grain and yellow-white shell.

Specification

- Name：Pumpking seed kernel
- Grade：TOP QUALITY
- Max.Moisture (%)：≤9%
- Cultivation Type: Pumpkin Kernel

Consumption of scene

Stir-fried or eaten directly

Oil consumption

Make delicious pastries

Keeping in good health porridge

Function value





- Function 1: Pumpkin seed kernel has a good killing effect of schistosoma larvae, and there is no toxicity and any side effects. Suitable for the elderly, children tapeworm disease and abdominal distension and other diseases.
- Function 2: Pumpkin is rich in zinc, which participates in the synthesis of nucleic acid and protein in human body, and is an important material for human growth and development.al cortical hormone, an important material for human growth and development.
- Function 3: Pumpkin seeds are rich in pantothenic acid, which can relieve resting angina and has the effect of lowering blood pressure.
- Function 4: Pumpkin seeds contain ingredients that can promote bile secretion, strengthen gastrointestinal peristalsis, and help food digestion.

Typical Physical Properties

Colour :	Green
Size :	A, AA, AAA
Processing Type :	Raw

Typical Nutritional Analysis

The amount of trace elements per 100 grams of Pumpking seed kernel

	Per 100g
Zn	7.12mg/g
Mn	3.85mg/g
Cu	1.44mg/g
K	672mg/g
Mg	376mg/g
Fe	6.5mg/g
Ca	780mg/g
Na	16mg/g

Wonderful anthocyanins

Eat more carefree



The screening.

The granules are large and plump.

Preferred raw materials, refused to add, natural drying, restore the original taste of the ingredients.

Sift through the large seeds, removing the flat ones and the small ones, leaving only large, plump chunks.

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Natural maturity cracking



Good quality · Visible

Clean and free of impurities
Contain a variety of nutrients

Less moldy ratio;
Low moth rate;
Less flat seed ratio;
Less bitter seed ratioufficient .

Falling in love with grain is all organic !

Farm direct supply, natural organic nutrition

The sunshine long

The annual sunshine duration is 3000-3200 hours.

Precipitation

The annual precipitation is 150-1400 ml.

Water source

high quality weak alkaline water source, the Yellow River artesian.

Climate

Large temperature difference.

Wild quality

Fearless details

What you see is what you get

There is no bleaching

There is no preservatives

Refused to add

Reject faulty goods

Natural health

The traditional green craft brings you back to the taste of self-heating. Remove impurities, clean up the pumpkin seeds for wind selection, machine selection to remove impurities, and then sorting to improve the clean and full quality of pumpkin seeds quality.

We personally went to the producing area to select the high-quality pumpkins. We have a mature process technology, from the production source to ensure quality. Pumpkin seeds from the pick to shelled without any process, in the sun dry dehydration can be eaten directly, also can be fried and cooked food.



Warm prompt

Keep in a cool and dry place sealed, avoid high temperature and humidity temperature and humidity.

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