



CRAN ESSENTIALS™ CSF

Cranberry Seed Flour

Cran Essentials™ CSF Cranberry Seed Flour is produced by a patented cold extrusion and drying process from seeds of the American cranberry (*Vaccinium Macrocarpon* Ait.) without enzymes or extraction solvents. The powder is concentrated source of complete protein, potassium, calcium, insoluble fiber and oxygen-resistant essential fatty acids. Cranberry Seed Flour offers taste, performance and consumer appeal for conventional, supplemental and sports nutrition applications.

Identification:

Trade Name: Cranberry Seed Flour - a.k.a - Cranberry Protein Powder
 Botanical Family: *Vaccinium Macrocarpon* Ait.

Characteristics:

Appearance: Reddish-brown powder
 Odor: Characteristic of grain flour with mild cranberry aroma
 Particle Size: 100% through 40 mesh (0.020") screen
 Shelf Life: 24 months from manufacture date

Typical Analysis:

Moisture:	5.40%		
Protein:	25.84%		
Aspartic Acid:	2.33 g/100g	Isoleucine:	0.78g/100g
Threonine:	0.65g/100g	Leucine:	1.73g/100g
Serine:	0.92g/100g	Tyrosine:	0.63g/100g
Glutamic Acid:	5.59g/100g	Phenylalanine:	1.07g/100g
Proline:	0.91/100g	Histidine:	0.55g/100g
Glycine:	1.41g/100g	Lysine:	0.74g/100g
Alanine:	1.16g/100g	Arginine:	2.91g/100g
Valine:	1.11g/100g	Cysteine (after oxidation)	0.46g/100g
Methionine:	0.24g/100g	Methionine (after oxidation)	0.64g/100g
Fat:	3.77%		
Ash:	2.69%		
Soluble Fiber:	5.13%	Microbiological Tests:	
Insoluble Fiber:	45.93%	Aerobic Plate Count:	n.d. cfu/g
Bulk Density:	74.4g/100g	E. Coli:	n.d. MPN/g
Potassium:	5684ppm	Total Coliform:	n.d. cfu/g
Calcium:	1461ppm	Staphylococcus:	n.d. cfu/g
Iron:	34 ppm	Salmonella:	Neg. org/25g
		Yeast&Mold:	20& n.d. cfu/g

Manufactured For:

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