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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.



For more information, please visit our website:

<https://ja.hemp-land.com/>

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