

Organic Hemp Flour



What is Organic Hemp Flour?

Organic Hemp Flour is produced from premium, certified-organic hemp seeds grown on contracted farms in Northwest China. After cold-pressing to extract hemp seed oil, the residual nutrient-rich cake is milled at low temperatures ($\leq 40^{\circ}\text{C}$) and finely sifted — no chemical solvents, no hexane, no additives.

The result is a whole-food, single-ingredient flour that delivers an exceptional nutritional payload:

30-33% complete plant protein (providing all 9 essential amino acids via Edestin and Albumin), **40-45% dietary fiber**, and a balanced Omega-6:Omega-3 ratio of approximately 3:1. With a mild, earthy-nutty flavor and characteristic light-green hue from natural chlorophyll, hemp flour integrates cleanly into baked goods, snack bars, smoothies, and savory applications.

As a B2B ingredient supplier, HEMPLAND supports food manufacturers, bakery brands, nutraceutical companies, and private-label buyers with flexible MOQs, OEM processing, full documentation (COA, MSDS, phytosanitary, organic certificates), and consistent batch-to-batch quality. USDA Organic, EU

Organic, Non-GMO, Vegan, and Gluten-Free certifications are available for all export shipments.

Technical Specifications

Parameter	Specification
Product Name	Organic Hemp Flour
Botanical Source	<i>Cannabis sativa</i> L. (Industrial Hemp)
Part Used	Defatted hemp seed cake (post cold-press)
Appearance	Fine powder, light green to olive-brown
Particle Size	≤180 µm (80 mesh)
Protein Content	30–33 g/100g (complete protein: Edestin + Albumin)
Dietary Fiber	40–45 g/100g
Total Fat	8–12 g/100g
Omega-3 (ALA)	~2.5–3 g/100g
Omega-6 (LA)	~7–9 g/100g
Carbohydrates (net)	10–15 g/100g
Magnesium	~700 mg/100g (175% DV)
Iron	~18 mg/100g (100% DV)
Moisture	≤10%
Ash	≤8%
THC Content	<0.3% (ND by standard testing)

Parameter	Specification
Solvents	None (mechanical cold-press only)
Allergens	None declared (not a tree nut; may share facility — COA available)
Heavy Metals	Pb ≤0.5 ppm, As ≤0.1 ppm, Hg ≤0.02 ppm (EU/USP compliant)
Microbiological	TPC ≤100,000 CFU/g; Coliforms ≤10 CFU/g; Salmonella: Negative
Shelf Life	22–24 months (sealed, cool & dark; refrigeration recommended for bulk)
Packaging	25 kg kraft paper bag (PE inner liner) / custom packaging available
Storage	Store in cool (≤20°C), dry, odor-free environment; avoid direct sunlight
Processing	Cold-milled, low-temperature sifted (≤40°C throughout)
Certifications	USDA Organic, EU Organic, Non-GMO, Vegan, Gluten-Free

Hemp Flour vs. Hemp Protein Powder

Parameter	Hemp Flour	Hemp Protein Powder (70/75/80%)
Production	Single-sift, minimal processing	Multi-stage sifting & concentration
Protein	30–33%	70–80%
Dietary Fiber	40–45%	5–10%

Parameter	Hemp Flour	Hemp Protein Powder(70/75/80%)
Fat	8-12%	5-8%
Texture	Fine flour, baking-ready	Fine powder, mixing-ready
Best For	Baking, coating, whole-food formulas	Sports nutrition, protein shakes, supplements
Clean Label	Whole food, single ingredient	Minimal processing
Price Point	Lower	Higher

Buying tip: Hemp Flour is ideal when you need both protein AND fiber in one ingredient. Hemp Protein Powder is the right choice when maximizing protein concentration per serving.

Key Benefits

1. **Complete Plant Protein** — All 9 essential amino acids, dominated by Edestin (60-70% of total protein), the most biocompatible plant protein known. Ideal for vegan and sports nutrition formulations.
2. **Outstanding Fiber Loading** — 40-45 g dietary fiber per 100g (160% DV); supports satiety claims, digestive health positioning, and reduced glycemic response in finished products.
3. **Naturally Gluten-Free** — Processed in a dedicated facility with documented allergen controls; suitable for Celiac and wheat-sensitive consumer bases.
4. **Rich in Magnesium & Iron** — 175% and 100% DV respectively; one of the highest magnesium-dense plant flours available, supporting energy metabolism claims.
5. **Zero Chemical Solvents** — Purely mechanical cold-press + low-heat milling. No hexane, no extraction agents — a clean-label story that sells.
6. **Keto & Paleo Compatible** — High fiber, low net carbs (10-15 g/100g), moderate fat profile makes it suitable for low-carb and ancestral diet products.

Application Areas

Bakery & Baked Goods

Replace 15–20% of wheat or rice flour in breads, muffins, pancakes, and cookies. Hemp flour adds a rustic, nutty flavor and significantly boosts the protein and fiber panel of the finished product. The natural chlorophyll creates an appealing earthy-green visual identity for artisan lines.

Nutritional Bars & Snacks

Functions as a dry binder in no-bake energy balls, raw bars, and keto-friendly snack bars. The high fiber content provides texture without added binders; protein content supports on-pack nutrition claims.

Plant-Based Protein Shakes & Smoothies

Add 1–2 tablespoons per serving for a whole-food protein boost with fiber. Hemp flour disperses well in blended applications and pairs cleanly with cacao, vanilla, and berry flavors.

Savory & Functional Foods

Use as a thickening agent in soups, sauces, and gravies, or as a nutritious gluten-free breading for plant-based meats and vegetable products. It outperforms chickpea flour in magnesium density.

Functional Food & Nutraceutical Blends

Combine with other superfoods (chia, flax, spirulina) for high-fiber, high-protein blend formulations targeting digestive wellness, meal replacement, or sports recovery positioning.

Certifications & Quality Documentation

Document	Availability
USDA Organic Certificate	Available per shipment
EU Organic Certificate	Available per shipment
Non-GMO Declaration	Available
Gluten-Free Certificate	Available
Certificate of Analysis (COA)	Per lot

Document	Availability
MSDS / SDS	Available
Phytosanitary Certificate	Per export shipment
Halal / Kosher	On request

OEM & B2B Services

- **Custom Protein Grades:** Standard hemp flour (30–33% protein) or further-processed higher-protein variants on request
- **Custom Milling Fineness:** Standard 80-mesh ($\leq 180 \mu\text{m}$) or coarser/finer particle size to spec
- **Packaging Options:** 1 kg / 5 kg / 25 kg / custom retail packaging and private label
- **Blend Formulation:** Co-blending with chia, flax, pumpkin flour, or other organic flours
- **Export Documentation:** Full set of phytosanitary, organic, and customs clearance documents
- **MOQ:** Inquire for current MOQ (typically 100–500 kg for standard orders)

Contact: info@hemp-land.com / sales@hemp-land.com

FAQs

Q1: Does organic hemp flour contain THC? Will it cause a psychoactive effect?

A: No. Our hemp flour is derived from certified industrial hemp (*Cannabis sativa* L.) and contains less than 0.3% THC — well within the legal threshold for food ingredients in the EU, USA, and most global markets. It is strictly a nutritional ingredient with no psychoactive properties whatsoever. Each batch COA confirms THC levels.

Q2: How does hemp flour differ from hemp protein powder?

A: The key difference is fiber vs. protein concentration. Hemp flour is a minimally processed, whole-food ingredient retaining 40–45% dietary fiber alongside 30–33% protein. Hemp protein powder undergoes additional sifting to remove fiber and concentrate protein to 70–80%. Hemp flour is better for baking and texture applications; hemp protein powder is preferred for high-protein shakes and supplements.

Q3: Why is hemp flour green? Is it safe?

A: The characteristic light-green to olive-brown color comes from natural chlorophyll retained during minimal-processing cold-milling. This is actually a positive indicator — it confirms an unrefined, whole-food process with high antioxidant content. The green hue will slightly darken baked goods but does not affect flavor or safety.

Q4: Is hemp flour gluten-free? Is it safe for Celiac disease?

A: Yes. Hemp (*Cannabis sativa*) contains no gluten proteins (gliadin/glutenin). Our hemp flour is milled in a dedicated gluten-free facility with documented allergen controls, and a Gluten-Free certificate is available for each shipment. It is safe for Celiac and wheat-sensitive consumers.

Q5: What is the recommended substitution rate in baking?

A: For most applications, replace 15–20% of the total flour weight with hemp flour. Higher substitution rates (up to 30–40%) are possible in dense baked goods like energy bars or brownies. Because hemp flour has no gluten, it should be blended with a binding agent (egg, flax egg, or xanthan gum) for leavened products.

Q6: Is your hemp flour suitable for Keto and Paleo diets?

A: Yes. With approximately 10–15 g net carbohydrates per 100g and a high fiber-to-carb ratio, hemp flour is among the most keto-compatible plant flours available. Its high healthy fat content (including Omega-3 ALA) also aligns well with Paleo dietary principles.

Q7: What is the shelf life and best storage method?

A: Shelf life is 22–24 months from production date under proper storage conditions. Because hemp flour contains sensitive Omega fatty acids, we recommend storing in a sealed, airtight container in a cool, dry, dark place ($\leq 20^{\circ}\text{C}$). For bulk quantities, refrigeration at 0–5°C significantly extends freshness and prevents oxidative rancidity.

Q8: Can you provide OEM / private label hemp flour products?

A: Yes. HEMPLAND offers full OEM services including custom milling fineness, protein-grade adjustment, co-blending with other organic flours, and private-label packaging in sizes from 1 kg to 25 kg. Please contact sales@hemp-land.com with your specifications for a customized quotation.

Packing



For more information, please visit our website:

<https://ko.hemp-land.com/products/organic-hemp-flour/>