

TRUSEED P

Naturally Better Protein™

For folks looking to optimize their physique and performance, there's arguably not a more effective dietary strategy than a higher-protein diet. The demand for high-quality protein supplements is at an all-time high. With growing consumer concerns over animal products (e.g., GMO grains, steroids, growth hormones, animal cruelty), increased awareness around allergens and a rise in the number of vegans and vegetarians, the demand for plant-based proteins is growing faster than the supply.

Enter TruSeed® P: Pumpkin Seed Protein.

Pumpkin Seed Protein



PROTEIN COMPARISON

	TRUSEED P	HEMP	RICE	PEA	SOY	WHEY
NON-GMO	YES	YES	LIKELY NOT	YES	LIKELY NOT	YES
GLUTEN FREE	YES	YES	LIKELY NOT ¹	LIKELY NOT ¹	YES	YES
SOY FREE	YES	YES	YES	YES	NO	LIKELY NOT ²
DAIRY FREE	YES	YES	YES	YES	YES	NO
ORGANIC	YES	POSSIBLY	POSSIBLY	POSSIBLY	POSSIBLY	NO
TASTE	5/5	1/5	3/5	4/5	1/5	5/5
MIXABILITY	5/5	2/5	3/5	4/5	3/5	5/5
CREAMINESS	4/5	2/5	3/5	3/5	3/5	5/5

1. Grains might be introduced during the harvest process of pea/rice
2. Soy lecithin can be introduced during spray drying process of whey

Who It's For

Fit individuals looking for a clean protein; Perfect for vegans and vegetarian diets, keto and paleo diets, as well as for dairy and lactose sensitive diets.

How To Use

1-3 Servings per day **5 - 30 grams** Per serving

Can be used as a standalone (e.g., mixed with liquid) or added to smoothies, recipe and more



We Create Ingredients

OUR ADVANTAGES

Over 75% protein (high bioavailability and digestibility)

No more green grit - clean and easy to mix

Great mouth feel and taste (proprietary extraction and processing technology)

Organic, Kosher, Halal and BRC certifications

Non-GMO and Non-allergenic (e.g. No Dairy, Soy and Tree Nuts)

PRODUCT NAME
PUMPKIN SEED PROTEIN

BOTANICAL SOURCE
CUCURBITA

PLANT PART USED
SEEDS



TRUSEED P BY THE NUMBERS

TESTED ITEMS	SPECIFICATIONS	METHODS
PHYSICAL AND CHEMICAL PROPERTIES		
Protein (Dry basis)	NLT 75%	Kjeldahl
Appearance	Fine Powder	Organoleptic
Color	Beige	Organoleptic
Odor & Taste	Characteristic	Organoleptic
Moisture	NMT 8.0%	USP34 <731>
Ash	NMT 12.0%	USP34 <281>
Heavy Metals	NMT 10 ppm	ICP-MS
Lead (Pb)	NMT 3 ppm	ICP-MS
Arsenic (As)	NMT 2 ppm	ICP-MS
Cadmium (Cd)	NMT 1 ppm	ICP-MS
Mercury (Hg)	NMT 0.1 ppm	ICP-MS
MICROORGANISMS		
Total Plate Count	NMT 10000 cfu/g	USP34 <61>
Yeast & Mold	NMT 1000 cfu/g	USP34 <61>
E. Coli	Negative in 10g	USP34 <62>
Salmonella	Negative in 10g	USP34 <62>
S.Aureus	Negative in 10g	USP34 <62>
OTHERS		
Shelf Life	24 months from manufacturing date.	
Packing	Double PE bags in a net 20kg cardboard drum.	
Storage	In sealed container, away from moisture and sunlight.	