



Organic Hemp Food Catalogue

THE POWER OF HEMP
FOR DAILY HEALTHY DIETS





We emphasize the following:

The effect of hemp food products will be greatest with their regular daily use, not with sudden consumption of high doses.

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Introduction of Hempoint

Hempoint is engaged in all parts of the supply chain from start to finish: distribution of planting seeds, farming, harvesting, processing, manufacturing, and the distribution of hemp food products. For over twelve years our business has been built on supplying top quality food materials for both bulk manufacturers and retail consumers.

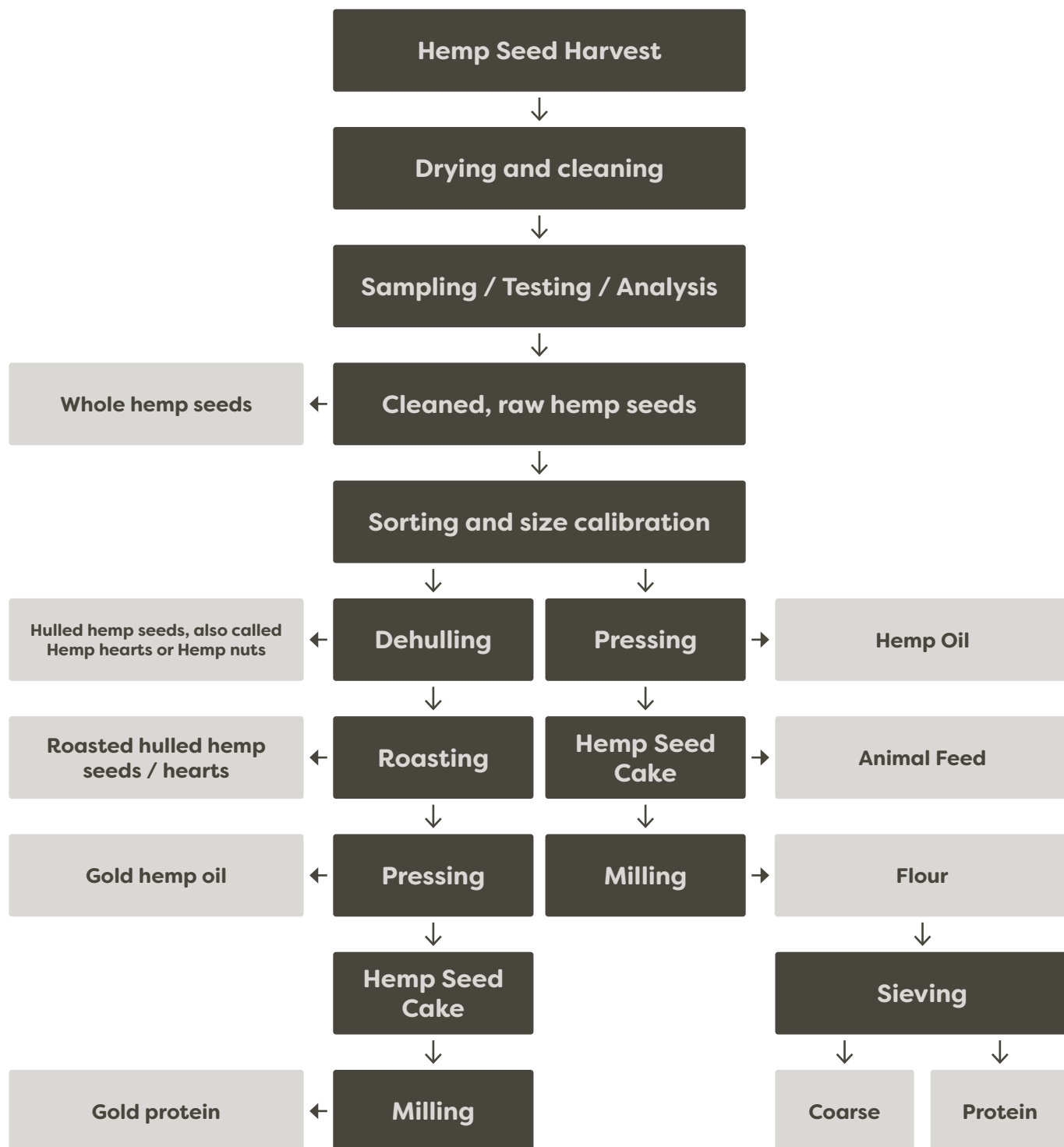
Hempoint was founded in 2010 by Hana Gabrielová who is currently the founder/owner. Hana established the Czech hemp Cluster, CzechHemp, and with her team successfully lobbied for the THC farming limit to 1% in Czech Republic, and became the first EU country to implement this change. This small limit increase gives farmers safety to farm hemp in large scale to move the industry forward. Hempoint is not only a top quality foods provider, but also heavily involved in education and moving hemp forward. You can rest assured that if you are working with Hempoint you have a reliable and trusted partner.

Hana Gabrielová
CEO of Hempoint s.r.o.





Hemp food supply chain diagram





Organic Hemp Seeds

The *omega-6* to *omega-3* ratio ($n6/n3$) in hempseed oil is normally between 2:1 and 3:1, which is considered to be optimal for human health.

 [Link to study](#)

Hempseed as a nutritional resource: An overview
Author: J. C. Callaway

Organic Hemp Seeds

SPECIFICATIONS



Nutritional Information per 100g

Energy	1768 kj /433 kcal
Fat	30 g
of which:	
Saturated	2,9 g
Mono-unsaturated	4,2 g
Polyunsaturated	23 g
Carbohydrates	1,6 g
- from which sugars:	1 g
Fibre	3,3 g
Protein	29 g
Sodium	6 g

Minerals per 100g

Calcium	70 mg
Iron	12 mg
Magnesium	650 mg
Phosphorus	1.515 mg
Potassium	1.188 mg
Zinc	9 mg

Fatty Acids per 100g

Omega-3	9 g
Omega-6	29 g
Omega-9	6 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	< 8 %
Tétrahydrocannabinol (THC) *	< 5% mg/kg, ppm
Gluten*, (EU) No 828/2014	< 20% mg/kg, ppm



Did you know...

Hemp Seeds are full of soluble and insoluble fibre, which aids healthy digestion and helps keep you feeling full for longer.

Hemp Seeds contain all 20 amino acids, including the nine essential amino acids that our bodies cannot produce on their own.



Applications

Adding to cereal, muesli or porridge.

Adding to salads, soups and stews.

Dry roast hemp seeds with sugar, salt or spices.



Recipes

Make fresh hemp milk. Soak whole seeds in water overnight. In the morning, rinse the seeds with fresh water and mix with water in a ratio of 1:3. Filter the resulting liquid through a strainer.



Organic Hemp Seeds

OVERVIEW



Hemp seeds are one of nature's superfoods and technically speaking, it is a nut, but is commonly referred to as a seed. These seeds are nutty in flavour and crunchy in texture. Hemp seeds boast impressive amount of protein, fibre, omega 3 & 6, and are a great source of vitamins and minerals such as: potassium, phosphorus, magnesium, iron, calcium and zinc.

Hemp Seeds are harvested from the field by combine and moved to the drying facility within hours of harvest. The seeds are dried, cleaned, certified, packed and analysed for it's quality. Organic, non-GMO, and ready to be delivered.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Organic, natural, actual variety may vary. Size average 2,5 mm - 3 mm.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 25kg bags, tri-layered, with plastic lining that is food safe. Also available in big-bags up to 1000kg.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, keep free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of gluten, wheat, mustard or lupin.



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ISO 22000



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EU ORGANIC



NON GMO



**Winner
Best Hemp Oil
Italy 2022**



Organic Hemp Seed Oil

A wonderful alternative to animal derived sources of healthy fats. Famous for the content of Omega 6 & 3 fatty acids in a 3:1 ratio which is considered ideal for human consumption.

[!\[\]\(5361750c22c4e047a52f4eac1ec2d4cc_img.jpg\) **Link to study**](#)

Hempseed Oil / Authors: Jace C. Callaway and David W. Pate

Organic Hemp Seed Oil

SPECIFICATIONS



Nutritional Information per 100g

Energy	3697 kJ / 899 kcal
Fat	99,95 g
of which:	
Saturated	11,1 g
Mono-unsaturated	12,1 g
Polyunsaturated	76 g
Carbohydrates	< 0,1 g
- from which sugars:	< 0,1 g
Fibre	< 0,1 g
Protein	< 0,1 g
Sodium	3 mg

Fatty Acids per 100g

Omega-3	17 - 20 g
Omega-6	54 - 60 g
Omega-9	9 - 14 g
C 16:0 palmitic acid	6 - 9 g
C 18:0 stearic acid	2 - 3,5 g
C 18:1 oleic acid (cis isomer)	9 - 14 g
C 18:2 linoleic acid	54 - 60 g
C 18:3 alpha-linolenic acid	17 - 20 g
C 18:3 gamma-linolenic acid	1 - 3 g
C 18:4 octadecatetraenoic acid	0.1 - 1 g

Fatty Acids per 100g

C 20:0 arachidic acid	0,05 - 1,5 g
C 20:2 eicosadienoic acid	< 0,5g
C 22:0 behenic acid	0,03 - 0,3 g

Amino Acids per 100g

Alanine	2,14 g
Arginine	6,47 g
Aspartic acid and Asparagine sum	5,12 g
Cystine	0,82 g
Glutamic acid & Glutamine	8,82 g
Glycine	2,15 g
Histidine	1,4 g
Isoleucine	1,92 g
Leucine	3,24 g
Lysine	1,66 g
Methionine	1,17 g
Phenylalanine	2,24 g
Proline	1,85 g
Serine	2,52 g
Threonine	1,67 g
Tryptophan	0,61 g
Tyrosine	1,61 g
Valine	2,29 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Tétrahydrocannabinol (THC) *	< 5 mg/kg, ppm
Gluten*, (EU) No 828/2014	< 5 mg/kg, ppm
Peroxide	< 10 meq O2/kg
Acid	< 7 mg KOH/g
Weight	0,92 kg/L



Did you know...

You can also use hemp oil topically for skin problems with eczema or psoriasis.



Applications

We recommend using 1 spoon of hemp oil everyday, ideally in the morning.



Recipes

Use as a replacement for olive oil when blending chickpeas for hummus to add a hemp-tastic new flavor to your homemade hummus!

Use it in salads, dips, soups or any recipe that calls for vegetable oil. However, do not use hemp oil as a substitute for frying oils.



Organic Hemp Seed Oil

OVERVIEW



Hemp seed oil is derived from the cold pressing of the hemp seed and is largely comprised of polyunsaturated and monounsaturated fats, known as the healthy fats. This makes hemp seed oil a wonderful alternative to animal derived sources of healthy fats. This oil is famous for the content of Omega 6 & 3 fatty acids in a 3:1 ratio which is considered ideal for human consumption and provides benefits towards healthier skin, hair, nails and cell membranes.

Hemp oil is used and marketed by nutraceutical companies as an additive in topical creams due to its hydrating nature, high omega acid contents helping to reduce inflammation, and does not clog pores.

Hemp oil has a comparatively low smoke point when put on the stove (160°C), making this oil more suitable for non-heating uses such as: salads, smoothies, yogurts, hummus, or other drizzle applications.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	The oil is produced from pressing whole hemp seeds and shells. The oil is green in color and has a nutty flavour.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in: 3L bag in box, 25L tin, or 1000L IBC.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, keep free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of gluten, wheat, mustard or lupin.





Organic Hemp Flour

Hemp flour is a valuable additional boost for the nutritional enrichment of breads. It will significantly increase the protein and fibre content of your baking recipe.

[@ Link to study](#)

Hemp flour as a valuable component for enriching physicochemical and antioxidant properties of wheat bread

Authors: AnnaMikulec, StanisławKowalski, Renata Sabat, ŁukaszSkoczylas, MałgorzataTabaszewska, AnnaWywrocka-Gurgul

Organic Hemp Flour

SPECIFICATIONS



Nutritional Information per 100g

Energy	1202 kJ / 290 kcal
Fat	6,6 g
of which:	
Saturated	0,7 g
Mono-unsaturated	0,7 g
Polyunsaturated	5,3 g
Carbohydrates	6 g
- from which sugars:	6 g
Fibre	48,9 g
Protein	20 - 27 g
Sodium	3 mg

Fatty Acids per 100g

Omega-3	1,4 g
Omega-6	3,9 g
Omega-9	0,5 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	< 8%
Tétrahydrocannabinol (THC) *	< 5% mg/kg, ppm
Gluten*, (EU) No 828/2014	< 20% mg/kg, ppm



Did you know...

Hemp flour can be added to any baking mix to provide a boost of protein and fibre.



Applications

Adding hemp flour to any baking recipe will boost the protein and fibre without affecting the stability of the dough. Hemp flour does not rise and is not a total replacement for baking flours. We recommend experimenting with possibilities for baking.



Recipes

Add 10% hemp flour to any recipe calling for flour to increase your protein and fibre.

Organic Hemp Flour

OVERVIEW



Hemp flour is gluten-free, high in protein & fibre and is low in carbohydrates making it suitable for paleo, keto, vegan and vegetarian diets. Hemp flour is an excellent source of dietary soluble and insoluble fibre.

Savoury or sweet, indulgent or healthy, hemp flour can be incorporated into any recipe that calls for flour. As a note, because hemp flour does not have gluten, it will not rise on its own if baked, it should be added into an existing recipe and supplement 10-20% of the flour mix.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Hemp flour is made from the milling of hemp seeds to a fine powder and sifting the material to isolate the flour. Hemp flour has a greenish-brown colour and has a nutty aroma and flavour.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 15kg bags.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, keep free from damage.
GMO statement	Non-GMO
Shelf-life	24 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of soy, gluten, wheat, mustard or lupin.



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Organic Hemp Protein

Hemp protein is an amazing plant-based alternative to dairy or whey. This protein contains all 20 amino acids and has excellent digestability.

 [Link to study](#)

Ferretting out the secrets of industrial hemp protein as emerging functional food ingredients

Authors: Peiyi Shen, Zili Gao, BaochenFang, Jiajia Rao, Bingcan Chen

Organic Hemp Protein

SPECIFICATIONS



Nutritional Information per 100g

Energy	1.488 kJ / 355 kcal
Fat	11,4 g
of which:	
Saturated	1,31 g
Mono-unsaturated	1,15 g
Polyunsaturated	8,41 g
Carbohydrates	4,2 g
-from which sugars:	4,2 g
Fibre	24,1 g
Protein	48,8 g
Sodium	5 mg

Minerals per 100g

Calcium	206 mg
Iron	24,1 g
Magnesium	967 mg
Phosphorus	2,13 g
Potassium	1,72 g
Zinc	14,2 mg

Fatty Acids per 100g

Omega-3	2,35 g
Omega-6	6,74 g

Amino Acids per 100g

Alanine	2,03 g
Arginine	5,73 g
Aspartic acid and Asparagine sum	4,84 g
Cystine	0,76 g
Glutamic acid & Glutamine	8,02 g
Glycine	2,18 g
Histidine	1,30 g
Isoleucine	1,84 g
Leucine	3,15 g
Lysine	1,88 g
Methionine	0,86 g
Phenylalanine	2,13 g
Proline	1,87 g
Serine	2,43 g
Threonine	1,69 g
Tryptophan	0,61 g
Tyrosine	1,49 g
Valine	2,33 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	< 6 %
Tétrahydrocannabinol (THC) *	< 5 % mg/kg, ppm
Gluten*, (EU) No 828/2014	20 mg/kg, ppm



Did you know...

There is twice as much protein in hemp protein than in beef steak.

Easily digestible. Suitable also for vegan, vegetarian, gluten-free, and non-gmo diets.



Applications

Smoothies, yogurts, baking mixes.



Recipes

Add 1 scoop to your protein smoothie.

Add to any dairy dish to give it a protein punch.

Organic Hemp Protein

OVERVIEW



Hemp protein is a complete protein, it contains all nine essential amino acids that the human body needs but does not produce. An individual must include these amino acids in their diet. The most abundant amino acids are glutamic acid and arginine. This entirely plant-based protein contains higher levels of amino acids than soy protein, except for glutamic acid, aspartic acid and lysine.

The most abundant proteins are edestin, followed by albumin, making it an easily digestible protein. When it comes to evaluating protein quality in foods, digestibility is important to understand. The digestibility of a protein determines the bioavailability of the amino acids in the protein source. The more digestible a protein is, the more amino acids you receive.

Hemp protein provides several minerals such as calcium, iron and magnesium. It is vegan and vegetarian diet friendly and is a great fit as a completely plant-based protein.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Hemp protein is made by milling the seed cake that is remaining after cold pressing raw hemp seed into hemp seed oil. After the milling process, the powder is sifted to separate the protein and the bran.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 15kg bags.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, keep free from damage.
GMO statement	Non-GMO
Shelf-life	24 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of soy, gluten, wheat, mustard or lupin.





Organic Hemp Hulled Seeds

These seeds boast significant amounts of protein in the form of highly digestible edestin and contain all 9 essential amino acids. As well as high amounts of omega 3 & 6 fatty acids.

[@ Link to study](#)

Mineral elements and related antinutrients, in whole and hulled hemp (*Cannabis sativa* L.) seeds
José Ignacio, Alonso-Esteban, María Esperanza Torija-Isasa, María de Cortes Sánchez-Mata

Organic Hemp Hulled Seeds

SPECIFICATIONS



Nutritional Information per 100g

Energy	2502 kJ / 611 kcal
Fat	52 g
of which:	
Saturated	5,5 g
Mono-unsaturated	7,2 g
Polyunsaturated	39 g
Carbohydrates	6 g
-from which sugars:	2,7 g
Fibre	8 g
Protein	30 g
Sodium	0,7 g

Minerals per 100g

Calcium	80 mg
Iron	10 mg
Magnesium	630 mg
Phosphorus	1.480 mg
Potassium	1.220 mg
Sodium	< 10mg
Zinc	17 mg

Fatty Acids per 100g

Omega-3	9 g
Omega-6	28 g
Omega-9	5 g

Amino Acids per 100g

Alanine	1,53 g
Arginine	4,55 g
Aspartic acid and Asparagine sum	3,66 g
Cystine	0,67 g
Glutamic acid & Glutamine	6,27 g
Glycine	1,61 g
Histidine	0,97 g
Isoleucine	1,29 g
Leucine	2,16 g
Lysine	1,28 g
Methionine	0,93 g
Phenylalanine	1,45 g
Proline	1,6 g
Serine	1,71 g
Threonine	1,27 g
Tryptophan	0,37 g
Tyrosine	1,26 g
Valine	1,78 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	< 5 %
Tétrahydrocannabinol (THC) *	< 10 % mg/kg, ppm
Gluten*, (EU) No 828/2014	nd ppm



Did you know...

Hulled hemp seeds offer omega 6&3 in the ideal 3:1 ratio. As well as proteins, digestible fibre and minerals.

Suitable for vegan and vegetarian diets.



Applications

Add to your smoothie to fortify your morning nutrition.



Recipes

Soak hulled hemp seeds in the water 1:3 and do the easy version of hemp milk straight ahead.

Organic Hemp Hulled Seeds

OVERVIEW



Hulled hemp seeds, also called hemp hearts, are a nutrition packed powerhouse. These seeds boast significant amounts of protein in the form of highly digestible edestin and contain all 9 essential amino acids. As well as high amounts of omega 3 & 6 fatty acids in an ideal ratio and significant amounts of minerals such as potassium, phosphorus, magnesium, iron, calcium and zinc. Hulled hemp seeds are gluten-free and quite suitable for vegan, vegetarian, keto and paleo dietary needs.

Hulled hemp seeds are produced by gently removing the shells from the hemp seeds and separating the kernels. These hemp hearts that are remaining are very light yellow in colour with a few green membranes.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	The hemp seeds are shaken in a gentle process called 'dehulling' that separates grain from the shells. The remaining hulled seed is light in color, nutty in flavour, and smooth in texture.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 25kg or 12.5kg bags, tri-layered, with plastic lining that is food safe.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, kept free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of gluten, wheat, mustard or lupin.



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Organic Hemp Roasted Hulled Seeds

Roasted hulled hemp seeds have all the tremendous value of hulled hemp seeds with one exceptional bonus, the roasting process gives these seeds an amazing flavor!

Organic Hemp Roasted Hulled Seeds

SPECIFICATIONS



Nutritional Information per 100g

Energy	2567 kJ / 620 kcal
Fat	52 g
of which:	
Saturated	4,2 g
Mono-unsaturated	8,6 g
Polyunsaturated	39 g
Carbohydrates	4,8 g
-from which sugars:	1,7 g
Fibre	2,9 g
Protein	33 g
Sodium	1 mg

Minerals per 100g

Calcium	80 mg
Iron	10 mg
Magnesium	630 mg
Phosphorus	1.480 mg
Potassium	1.000 mg
Sodium	< 10mg
Zinc	17 mg

Fatty Acids per 100g

Omega-3	8 g
Omega-6	25 g
Omega-9	4 g

Amino Acids per 100g

Alanine	1,53 g
Arginine	4,55 g
Aspartic acid and Asparagine sum	3,66 g
Cystine	0,67 g
Glutamic acid & Glutamine	6,27 g
Glycine	1,61 g
Histidine	0,97 g
Isoleucine	1,29 g
Leucine	2,16 g
Lysine	1,28 g
Methionine	0,93 g
Phenylalanine	1,45 g
Proline	1,6 g
Serine	1,71 g
Threonine	1,27 g
Tryptophan	0,37 g
Tyrosine	1,26 g
Valine	1,78 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	1,6 %
Tétrahydrocannabinol (THC) *	< 5% mg/kg, ppm



Did you know...

A serving of 3 tablespoons has 10 grams of protein.



Applications

Add to your peanut butter to give it a protein boost.

Add to your favorite homemade baked goods.



Recipes

Sprinkle over fruit. Use as a salad topping, or add it to your morning breakfast for a nutritional boost.

Organic Hemp Roasted Hulled Seeds

OVERVIEW



The roasting process removes the moisture from the hulled hemp seeds which changes the texture from soft to more crunchy. The colour changes from light yellow to golden yellow, and adds a layer of flavour from the roasting process. After roasting the seeds retain their nutritional value and make for a wonderful snack on the go.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Our hulled seeds are gently roasted at low temperatures giving them a delicious roasted flavour. The roasted hulled seeds have a light golden colour.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 25kg or 12.5kg bags, tri-layered, with plastic lining that is food safe.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, kept free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of gluten, wheat, mustard or lupin.



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EU ORGANIC



NON GMO





Organic Hemp Seed Gold Oil

Gold Hemp Oil is just that, golden in color. This is due to the pressing of only hulled hemp seeds. Without the shells in the pressing this oil does not take on any green color, this additionally makes the flavor of this oil more neutral and less nutty.

Organic Hemp Seed Gold Oil

SPECIFICATIONS



Nutritional Information per 100g

Energy	3693 kJ / 898 kcal
Fat	99,8 g
of which:	
Saturated	10 g
Mono-unsaturated	12,1 g
Polyunsaturated	77,7 g
Carbohydrates	< 0,1 g
-from which sugars:	< 0,1 g
Fibre	< 0,1 g
Protein	< 0,1 g
Sodium	3 mg

Minerals per 100g

Calcium	6 mg
Iron	0,3 mg
Magnesium	2 mg
Phosphorus	25 mg
Potassium	2 mg
Sodium	3 mg
Zinc	0,1 mg

Fatty Acids per 100g

Omega-3	15 - 20 g
Omega-6	55 - 65 g
Omega-9	10 - 12g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Tétrahydrocannabinol (THC) *	< 5 mg/kg, ppm
Gluten*, (EU) No 828/2014	< 5 mg/kg, ppm
Peroxide	< 10 meq O2/kg
Acid	< 7 mg KOH/g
Weight	0,92 kg/L



Did you know...

Gold oil is pressed from only roasted hulled hemp seeds making it very light and soft in taste.



Applications

Can be used in salads or cold kitchen recipes.



Recipes

Use as a replacement when blending chickpeas for hummus to add a hemp-tastic new flavour to your homemade hummus!

Use it in salads, dips, soups or any recipe that calls for vegetable oil. However, do not use hemp oil as a substitute for frying oils.



Organic Hemp Seed Gold Oil

OVERVIEW



Gold hemp seed oil is pressed without the hemp seed shells which removes the green colour and creates a less nutty flavour. The result is that gold oil has a more neutral flavour and is more easily incorporated as an ingredient in recipes where presentation depends on a golden colour. Gold hemp oil has all the nutrition of green oil but gives the user the ability to incorporate hemp oil in new and exciting recipes.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Gold hemp oil is made from the cold-pressing of hulled and roasted hemp seeds. It has a golden colour and is neutral in flavour.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in: 3L box, 25L tin, or 1000L IBC
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, keep free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of gluten, wheat, mustard or lupin.





Organic Hemp Gold Protein

Gold hemp protein has an incredible 60g of protein per 100g and all 20 amino acids, making it an amazing plant-based alternative for athletes.

Organic Hemp Gold Protein

SPECIFICATIONS



Nutritional Information per 100g

Energy	1689 kJ / 403 kcal
Fat	13 g
of which:	
Saturated	2 g
Mono-unsaturated	1 g
Polyunsaturated	10 g
Carbohydrates	10 g
-from which sugars:	4,5 g
Fibre	16 g
Protein	61 g
Sodium	2,5 mg

Minerals per 100g

Calcium	12 mg
Iron	17 mg
Magnesium	109 mg
Phosphorus	272 mg
Potassium	190 mg
Zinc	17 mg

Fatty Acids per 100g

Omega-3	3 g
Omega-6	6,5 g

Amino Acids per 100g

Alanine	2,14 g
Arginine	6,47 g
Aspartic acid and Asparagine sum	5,12 g
Cystine	0,82 g
Glutamic acid & Glutamine	8,82 g
Glycine	2,15 g
Histidine	1,4 g
Isoleucine	1,92 g
Leucine	3,24 g
Lysine	1,66 g
Methionine	1,17 g
Phenylalanine	2,24 g
Proline	1,85 g
Serine	2,52 g
Threonine	1,67 g
Tryptophan	0,61 g
Tyrosine	1,61 g
Valine	2,29 g

Microbiological maximum levels, (EC) No 2073/2005

Moulds 25°C*	< 10.000 cfu/g
Yeast 25°C*	< 10.000 cfu/g

Chemical/physical maximum levels

Moisture*	< 5 %
Tétrahydrocannabinol (THC) *	< 5 % mg/kg, ppm
Gluten*, (EU) No 828/2014	nd mg/kg, ppm



Did you know...

Gold hemp protein is a wonderful alternative for athletes looking for a protein supplement that is suitable for plant based diets.

Easily digestible, suitable also for vegan and vegetarian gluten-free, non-gmo, diets.



Applications

Add to your smoothie to fortify your morning nutrition.



Recipes

Looking for a gluten-free pizza crust? Add 2 spoon full of golden hemp protein to your your cauliflower crust mix.



Organic Hemp Gold Protein

OVERVIEW



Gold hemp protein has all the benefits of regular hemp protein with a few notable bonuses, it has a higher protein content per serving and has a more neutral character to its flavour. Presentation matters for many food products especially if the food is being made to order; this protein has an off-white color and can be easily added to existing recipes to fortify the nutrition without dramatically changing the colour appearance of the food.

Ingredients	100% hemp seeds from EU certified, Cannabis Sativa L.
Product description	Gold hemp protein is made from only the finest roasted and hulled seeds. Without the seed shells in the milling process, this protein is pure and delicious with very high protein content. It is very light in colour.
Variation	Due to natural environmental factors of farming hemp, stated nutritional values may vary from crop to crop.
Product packaging & pallets	Product packed in 25kg or 12.5kg bags, tri-layered, with plastic lining that is food safe.
Storage & transportation	Store in cool, dark and dry conditions. Refrigerate after opening. Must remain in original, closed packaging, kept free from damage.
GMO statement	Non-GMO
Shelf-life	18 months from manufacture date in original packaging.
Origin	EU
Allergen statement	May contain traces of soy, gluten, wheat, mustard or lupin.



GMP+



ISO 9001



ISO 22000



HACCP



KOSHER



HALAL



EU ORGANIC



NON GMO





6 Evidence-Based Benefits of Hemp Planting

Hemp foods are not only great for human health, it also provides valuable environmental benefits



Hemp regenerates and improves the quality of the soils

Hemp is a fast-growing crop, leaves can fully cover the ground in three weeks post-germination. This efficiently eliminates weeds, leaving the soil in optimum condition. The dense leaves rapidly form a natural soil cover material that reduces water loss. Strong hemp tap roots can protect from soil erosion and improve soil structure. Hemp can be used with great efficiency in land reclamation because of its phyto-remediation capability.



Hemp promotes sustainable farming

A hemp crop can provide up to 10 tons of plant matter per hectare in four months which can be used for: food, construction, textiles and paper replacements. Due to a lack of natural predator insects, insecticides can be avoided as hemp is susceptible to few serious pests and can be cultivated without, or with, very little need for chemical treatments, such as herbicides. Hemp works very efficiently with organic fertilisers such as manure or slurry, and does not need industrial fertilisers. For this reason hemp is great for organic or regenerative farming rotations.



Hemp enhances biodiversity

The flowering cycle usually occurs between July and September, coinciding with a lack of pollen production from other farm crops. Being a wind pollinated, dioecious and staminate plant, hemp produces large amounts of pollen, a vital nutritional source for bees and other pollinators during periods of floral scarcity.



4.

Hemp helps reducing deforestation

Hemp is a sustainable source of cellulose for paper making that can help in reducing deforestation. Mature hemp stalks are rich in cellulose: they contain around 65-70% cellulose (wood contains around 40%, flax 65-75% and cotton up to 90%), and they only take 5 months to mature. This high cellulose content coupled with the fast growth of hemp stalks – only few months, compared to years for forest wood – in an industrial setting typically yields a pulp production up to 4 times that of a mature tree plantation, on a hectare basis. Furthermore, hemp paper can be recycled 7-8 times, compared with only 3-5 times for wood pulp paper!

Source: <https://eiha.org/environmental-benefits/>



The European Industrial Hemp Association (EIHA) promotes the development on the EU territory of local, yet globally connected value chains, capable of delivering the multiple ecosystem services that hemp has to offer.



5.

Hemp captures carbon

If used as an alternative to carbon-based raw materials, hemp would allow us to capture and store a substantial amount of CO₂. Through photosynthesis, hemp plants have the ability to store considerable amounts of carbon in both the stems and the roots. Hemp grows rapidly (4 to 5 months), is tall (up to 5 meters) and deep rooted into the ground (up to 3 meters), making it the perfect crop for storing carbon.

How much carbon can be stored?

One tonne of harvested hemp stem contains 0.7 tonnes of cellulose (45% carbon), 0.22 tonnes of hemicellulose (48% carbon) and 0.06 tonnes of lignin (40% carbon). Consequently, every tonne of industrial hemp stems contains 0.445 tonnes carbon absorbed from the atmosphere (44.46% of stem dry weight). Converting carbon to CO₂ (12 t of C equals 44 t of CO₂), this represents 1.6 tonnes of CO₂ absorption per tonne of hemp. On a land use basis, using a yield average of 5.5 to 8 t/ha, this represents 9 to 13 tonnes of CO₂ absorption potential per hectare harvested.



6.

Hemp saves water

Studies have shown that hemp is more ecologically neutral than other fibres crops, particularly in water usage. As an example, cotton requires 9,758 kg of water per kg while hemp needs between 2,401 and 3,401 kg of water per kg. This represents a 75% water saving.



Hempoint company is one of the founding members for Czechemp cluster, the NGO working as serving organization for restoring the hemp sector in Czech Republic and harmonisation of regulatory framework and establishment into bioeconomy who become proud member of EIHA in September 2022.



We want to be your business partner

Our 20+years of experience in hemp sector gives us
advantage of understanding hemp from A to Z



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Let's hemp together!

