

# **SUPERCARGE**

## **YOUR BUSINESS WITH HEMP PROTEIN**

DISCOVER HOW HEMP PROTEIN POWDER is  
Right for YOU & Your CUSTOMERS!

A WHITE PAPER

Brought to you by  
your friends at



# CONTENTS

1

INTRODUCTION TO HEMP PROTEIN

2

HOW HEMP PROTEIN IS MADE and IT'S USES & BENEFITS

3

HEMP PROTEIN PERCENTAGES & COMPARED TO OTHER PROTEINS

4

COMMON QUESTIONS ABOUT HEMP PROTEIN

## INTRODUCTION TO HEMP PROTEIN

Whether you're just discovering hemp protein, or *you're wanting to dive deeper into the know*, our intention is that you're *hempowered* and *hempdicated* after reading this!

In this brief whitepaper, you're going learn about **how hemp protein is made**, the **different grades** or percentages, and **how it compares** to other protein sources.

Also, you'll get to know the lingo when it comes to offering hemp protein to your customers, whether you're repackaging the protein or adding it to one of your amazing product formulations.



1606: French Botanist Louis Hebert planted the first hemp crop in North America in Port Royal, Acadia (present-day Nova Scotia).

As far as the history of hemp protein powder, from our research there is not much on ancient practices or writings about making hemp protein powder in particular.

However, we do know that it's been grown for thousands of years and used as a fiber and protein source throughout the generations. I won't go into detail on the history of hemp now, but it's vital to know that it's here for a reason, as one of the most perfect and compete foods on the planet with its protein, essential fatty acids, minerals and fiber.

In the last 35 + years, through the relagalization of Hemp in over 35 Industrialized Nations hemp seeds have been used as a **powerhouse of protien and quality nutrients for thousands of companies and individuals globally**.

And NOW that Industrial Hemp is legal in the United States, we are able to benefit from the local growth of this amazing plant!

So now that we're up to speed on on vital hemp seeds are, and that they are legal to work with in the USA, let's discuss why it's so crucial for you to start working with hemp protein!



## HOW IS HEMP PROTEIN MADE?

Whether you're just discovering hemp protein, or you're wanting to dive deeper into the know, our intention is that you're *hempowered* and *hempeducated* after reading this!

In this brief whitepaper, you're going learn about how hemp protein is made, the different grades or percentages, and how it compares to other protein sources.

Also, you'll get to know the lingo when it comes to educating your customers about hemp protein, whether you're repackaging the protein or adding it to one of your amazing product formulations.

So here's a simple little 3 step process of how hemp protein is made, in a *hemp nutshell*. **PRESS THE HEMP GRAIN SEED FOR ITS OIL**

The first step, after all the farming is complete and the seeds are cleaned and prepared, is to press the hemp seeds with an oil press or drill to remove most of the precious and valuable essential fatty acid-based .

The seeds that are used for pressing are referred to as Hemp Grain Seeds. These are the **whole raw viable hemp seeds** for food applications, and NOT for planting purposes. The planting seeds are typically Planting Seed Certified and are more valuable, in that they are certified for planting purposes.

The cold pressed hemp seed oil comes out of the bottom...



and the hemp cake comes out of the side.



When pressing the oil you can adjust the speed to slower or faster to get a larger extraction or increase production time. Slower operating presses produce more oil than if you run it faster.

The hemp cake is either used as feed for poultry, cattle, swine and other animals and pets, (although only privately at present, as the laws have not caughten up with hemp for animal feed). It's also been used although not widely as a growing medium for different types of mushrooms, as well as other food and non food uses.

If you were to eat a piece of it, *it's crunchy and gritty, and a bit nutty and grassy tasting.*

## 2. Mill the Cake Into Hemp Meal, Flour & Protein.

The **second step** is to take the resulting "hemp cake" left over from the pressing, is milled down into hemp four, or hemp meal or protein powder. The average protein percentage of this hemp protein is about 23%. The **PROTEIN** is the total amount of amino acids in the hemp protein.



Hemp Protein is made from the pressed hemp seed cake after pressing the oil out.

And one of the amazing things about hemp is that it contains all 10 essential amino acids. These are amino acids our bodies require from an outside source, as you likely already know.

Although hemp is not high in carbohydrates or polysaccharides it's a rich source of protein vitamins, minerals, fiber and vital nutrients. We believe it was the plan all along for humans to benefit from HEMP as a key source of our **FOOD, CLOTHING & SHELTER!**

### 3. Mill the Cake Into Hemp Meal, Flour & Protein



The final stage before packagd up to be sent out to the world, is to further process the meal into a finer protein powder with a higher percentage of protein by weight.

When processing the hemp grain seeds it's important for the moisture level of the seeds to be no more than 9%. And the temperature of the seeds/oil as it's being pressed get's no hotter than 120 degrees farenheit, this allows the oils and vitamins to stay intact and preserved.

There are several types of Hemp Seed Oil Extractors that you could use, however for smaller to medium scale production there is a fabulous hemp oil press called a *Comet* by the German company: Monforts.

Once the hemp seed has been pressed the oil and protein are immediately sealed into containers and placed into a cooling room, along with to maitain the quality and integrity.

Hemp Seed Oil is not meant to be heated as the oils are *sensitive to heat*.



### WHAT IS THE HEMP CAKE TO OIL RATIO?

In terms of the ratio of hemp cake to hemp seed oil, you will get about 22% oil production to 78% cake material.

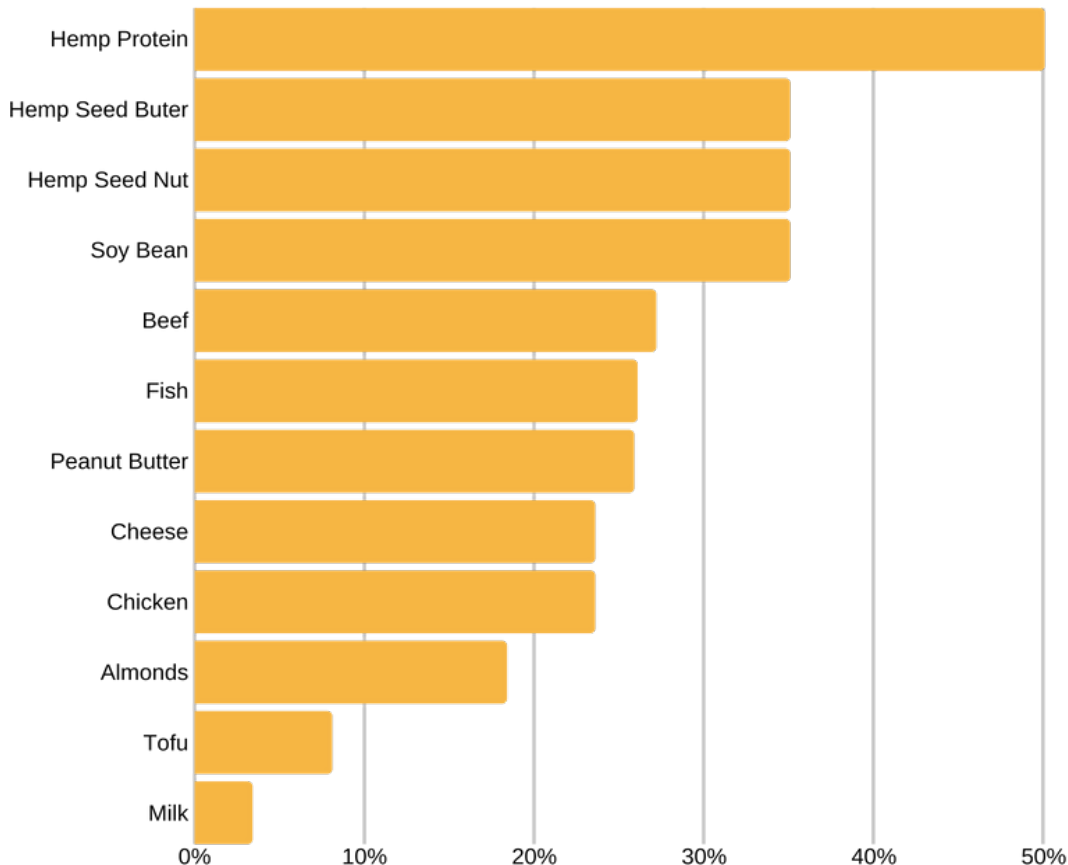
One of the presses mentioned above will produce about fifty five pounds of oil and 190 pounds of hempseed cake per day.

There is obviously more value it either using the entire whole seed, or once the oil and protein/fiber have been separated you can get more value out of the seed.

## Hemp Protein Comparison Chart

How does hemp seed protein compare to other sources of protein?

Check out this great Hemp Protein comparison chart to see how awesome hemp protein is compared to other common sources:



Hemp Contains All 9 Essential Amino Acids for Building Healthy Hair, Lean Muscle Healthy Cells!

### In Summary

Hemp Protein is not only an awesome source of protein, but buy investing in this god-given gift of life, this small yet powerful seed will continue to nourish not only our bodies, but continue to preseve and honor our soils, water ways, trees and our entire world.

Start enjoying the benefits and value that hemp protein, hemp flour and hemp seeds have to offer! And make your customers happy and healthy with quality USA Hemp!

# THANK YOU!

WE WELCOME YOUR QUESTIONS



It's our intention that this book has given you valuable information and hopefully helps you make better informed decisions when it comes to purchasing your hemp seeds.

If you require assistance or have any other questions please feel free to reach out to us on [BulkHempWarehouse.com](https://BulkHempWarehouse.com)



[CHECK OUT HEMP PROTEINS](#)