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Regional pumpkin seed for baking

Pumpkin seed suitable for baked goods

Optimal adhesion

EXCLUSIVE at estyria



Versatile application

Colour stability

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Suitable for baking

- **Optimal adhesion:** due to its small size and extremely flat property, the adhesion to the pastry is optimized.
- **Colour stability:** due to the light design, an optimal colour result is achieved after baking.
- **Versatile application:** perfect for a wide range of products such as baked goods, snacks and cereals, both for decorative and sensory reasons.

Sensors

- **Color and appearance:** light green, oval and flat, unpeeled pumpkin seeds with a matte to glossy surface.
- **Taste:** aromatic, pithy and slightly nutty, with a high protein and fibre content.

Advantages

- **Proven quality:** bred from the Styrian oil pumpkin and thus also the same ingredients (e.g. high proportion of polyunsaturated fatty acids, high Vitamin E content)
- **Regional cultivation** in Austria and Europe
- **Improvement of the CO2 balance** by reducing transport distances (comparison GWS from China)
- **Grown without** shells and slightly darker in color
- **Holistic production:** everything from a single source – seed, harvest, processing – in cooperation with Alwera AG

European pumpkin seed – bakery quality



Größe: 8 mm (±0,9)



Pumpkin Seed GWS A China

Größe: 6,5 mm (±0,8)

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The quick way to find our contact details.

Information about our product range can be found at **www.estyria.com**

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6715 | Some of the content was created with the help of artificial intelligence (AI).