

Product Specification Sunflower kernels Bakery

Product description:

Product name	Sunflower kernels Bakery
Variety	Oil grade sunflower
Country of origin	Bulgaria
Process description	Sunflower kernels are selected, processed and packed

Ingredients:

Sunflower kernels (100%)

Organoleptic parameters:

Consistency / Texture	Firm
Colour	Light grey beige kernels
Flavour / Odour	Typical for sunflower kernels, no off taste

Physical parameters:

Count	Pcs / 28,3 g	550 — 730 Pcs
Product related impurities (shells)		≤0,01 %
Foreign materials (not product related)		≤0,05 %
Other contamination (glass, stone, wood, etc.)		Not allowed
Product deviations	Broken /splits	≤ 8 %
	Kernels / berry defects	≤2 %
	Colour deviation	≤2 %
	Partially shelled seeds (25% or more covered by shell)	≤0,5 %
Alive infestation		N.A.

Chemical parameters:

Moisture	≤8 %
Aflatoxine B1 ¹	≤ 2 ppb (µg/kg)
Aflatoxine B1, B2, G1, G2 ¹	≤ 4 ppb (µg/kg)
Peroxide number	≤10 meq/kg fat
Free Fatty Acids, like Oleic Acid	≤1,5 %
Pesticides	According to EU legislation
Heavy metals	According to EU legislation

¹EU aflatoxin maximum levels applicable for products placed on the market as of 09-03-2010

Microbiological parameters:

Total plate count	≤1.000.000 cfu/g
Yeast	≤100.000 cfu/g
Mould	≤100.000 cfu/g
Coliforms	≤1.000 cfu/g
E. coli	Less than 10 cfu/g
Salmonella spp.	Absent 25 gram

Nutritional parameters:

Per 100 gram (may vary with the season and the variety of sunflower)

Energy	2466 kJ – 2836 kJ
	596 kcal – 686 kcal
Protein	20.8 g
Fat	>50 g
Saturated fatty acids	4.5 g
Mono-unsaturated fatty acids	18.5 g
Poly-unsaturated fatty acids	23.1 g
Trans fatty acids	0 g
Carbohydrate	11.4 g
Total sugar	2.6 g
Dietary fibre	8.6 g
Cholesterol	0 mg
Sodium	9 mg

ALLERGENS TABLE	Direct incorporation	Cross contamination			
	Present in the formulation (ingredients and processing aids)	Raw material cross contamination risk	Present on same production line	Present in production facility	Controls in place to prevent cross contamination
	No	No	No	No	Yes
Cereals containing Gluten (i.e wheat, rye, barley, oats, kamut or their hybridised strains) and products thereof	x	x	X	X	X
Crustaceans and products thereof	x	x	X	X	X
Eggs and products thereof	x	X	X	X	X
Fish and products thereof	x	X	X	X	X
Peanuts and products thereof	x	X	X	X	X
Soybeans and products thereof	x	X	X	X	X
Milk and products thereof (including lactose)	x	X	X	X	X
Nuts i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	x	X	X	X	X
Celery and products thereof	x	X	X	X	X
Mustard and products thereof	x	X	X	X	X
Sesame seeds and products thereof	x	X	X	X	X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed and SO ₂	x	X	X	X	X

Lupin and products thereof	x	X	X	X	X
Molluscs and products thereof	x	X	X	X	X
Yeast and products thereof	x	x	X	X	X

Product is:

GMO free*	Yes
Radiated	No
Organic	No
Kosher	Yes
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Halal	No

*Product is manufactured without genetic modification directly or indirectly.

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply.

Storage conditions:

Optimum storage conditions	Temperature: 5-15 °C Relative humidity: 55-70 %
Shelf life (after production)	12 months

Packaging:

Type	Material	Net weight
Bag	3-layer (paper-polyethylene-paper)	15kg,20kg,22.68kg(50lb),25kg
Big-bag	polypropylene	1000 kg, 1100 kg

Intended use:

Food ingredient
