

1. PRODUCT NAME

Trade Name

Conventional Sunflower Seeds - bakery grade

Ingredients

100% Sunflower Kernels

2. COUNTRY OF ORIGIN: Bulgaria, Ukraine or Hungary.

3. MARKET / DESTINATION

Destination

UK & Europe / UK & European Union standards

4. PARAMETERS TO CONSIDER

4.1. Organoleptic characteristics

Parameters	Result
Colour	Light grey, uniform in colour, sound and merchantable quality
Flavor	Fresh, typical, nutty, not rancid, without off-tastes
Odor	Typical, fresh odour, like nuts, without any off odour
Consistency / Texture	Typical, Firm with bite, not soft.
Size	680 kernels per ounce +/- 5%

4.2. Physicochemical characteristics

Parameters	
Purity	Min. 99.98 %
Moisture	Max 7.5%
Stones, Metal, Glass, and Plastic	Absent
Broken Kernels (1/2 or less) *	Max 10%
Foreign Material (plant origin)	Max 0.05%
Unshelled kernels	Max 0.5%
Damaged kernels	Max 2.0%

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Brown kernels	Absent
Yellow kernels	Max 1.0%
Impurities (plant based)	Max 0.02%
Sclerotia	Absent

^{*%} Broken is analysed at the time of packaging of the finished product. It is possible that % Broken is increased during loading, transport, unloading

4.3. Microbiological characteristics

Parameter	Values
Total Viable Count	< 100 000 CFU/g
Listeria monocytogenes	Absent in 25/125g
Coliforms	< 1000 CFU/g
E. Coli	< 10 CFU/g
Yeasts	< 10,000 CFU/g
Moulds	< 10,000 CFU/g
Salmonella	Absent in 25/125g

^{*}This analysis has an additional cost. If necessary for each batch, please consult in advance.

4.4 Nutritional information per 100g

Determinations	Average value
Energy	2405 kJ / 574 kcal
Total fat	47 g
Of which saturated fatty acid	5.01 g
Carbohydrate	24.47 g
Of which sugars	3.13 g
Dietary fiber	6.3 g
Protein	21.61 g
Salt	<0.1 g

^{*}Values are based on descriptive literature / nutritional values can vary by variety of seeds, crop, season.

4.5 Contaminants and residues

Assay	Specifications	

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Cadmium	< 0.5 mg/kg
Total aflatoxins (B1+B2+G1+G2)	< 4.0 ug/kg
Pesticides	According to EC 396/2005

^{*}This analysis has an additional cost. If necessary for each batch, please consult in advance.

4.6 Allergens and Gluten

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processe d in Same Equipme nt	Handle d on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

4.7 GMO – Statement

Product or any of its ingredients does no contain any genetically modified material. There are no any marker genes present in the product, its ingredients, or into processing aids.

Product is free from GMO.

5. PACKAGING

Package type

Multilayer paper bags, 25 kg

Big bag 1000 kg – PP for food industry.

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6. CONDITIONS OF STORAGE AND SHELF LIFE

Storage

Store in a cool, dark, dry place. Store without stretch film.

Shelf life

12 months from the date of production, respecting storage conditions.

7. IDENTIFICATION OF INTENDED USE

Expected use by the consumer

Use as an ingredient for cooking, baking or as a snack for direct consumption. Suitable for vegetarians, Ovo lacto vegans, vegans and gluten free diets.

8. REFERENCE REGULATION

The product complies with the regulations and rules of governments applicable in countries of the European Union and the UK, which refers to the export and import of foods that ensure food safety.

9. AGREEMENT

This specification is approved by our supplier.

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