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Product Specification Supplier Origin Sunflower Seeds - Bakery Grade **AGT Poortman** Bulgaria 1466

Description	Mechanically hulled and cleaned sunflower seed kernels				
Physical Standards	Colour Grey-white		Defects – Maximum %		
	Appearance	Long circle kernels, firm not brittle	Unhulled Kernels	0.1 %	
	Flavour	Fresh, nutty, not bitter, not rancid	Broken Kernels (smaller than	< 8 %	
	Moisture	Maximum 8 %	half kernels)		
	Purity	Minimum 99.99 %			
Foreign Matter			M	laximum	
	Impurities (0	Organic)	0.01 %		
	Insects		None		
	Stones, Glas	s, Metal, Wood, Hairs and Plastic	F	ree from	
Microbiological Standards			IV	laximum	
	Yeast		10,000 CFU/g		
	Mould		10,000 CFU/g		
	Salmonella		Negative in 25g		
	Listeria Mon	ocytogenes	Negative in 25g		
	E.Coli		10 CFU/g		
	Bacillus cere	eus	< 100 cfu/g		
	Coliforms		< 1000 cfu/g		
	Enterobacte	riaceae	< 100	00 cfu / g	
	Total Plate (Count	< 100 0	00 cfu/g	
Chemical Standards			M	laximum	
	Arsenic	-	< 0.0	2 mg/kg	
	Cadmium		< 0.2	0 mg/kg	
	FFA		<	2% max	
	Mercury		< 0.0	2 mg/kg	
	Lead		< 0.01	0 mg/kg	
	Peroxide (Po	ON)	< 3 m	neq02/kg	
	Pesticides		< 0.01 mg/kg (EU Re	gulation)	

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Nutrition Information	Analysis per 100g	Values	Analysis per 100g	Values			
	Energy	2729 kj	Carbohydrates	5.3 g			
	Fat	62.85 g	Sugars	3.34 g			
	Saturated Fat	8.65 g	Dietary Fibre	6.66 g			
	Monounsaturated Fat	21.3 g	Protein	21.96 g			
	Polyunsaturated Fat	32.9g	Sodium	3.90 mg			
Additional Nutrients	Analysis per 100g	Values	Analysis per 100g	Values			
	Calcium	98 mg	Zinc	5.51 mg			
	Iron	3.89 mg	Copper	1.85 mg			
	Magnesium	272.4 mg					
Allergens	None						
Allergens	None						
Packaging and Labelling	25kg three-layer paper bags / three-layer paper with middle layer PE Bag tag with name of product, crop, batch number, production date, expiry date						
Shelf Life and Storage Conditions	12 months from production date if kept in optimal storage conditions. Keep cool and dry away from direct sunlight. Recommended storage temperature is max 5 degrees Celsius.						
Quality Certifications	Niksot: BRC, ISO 22000, ISO AGT Poortman: ISO 22000 TFB Trading: HACCP	9001					

Guidance on use of information:

The information in this specification should be taken as a guide only. Values can vary with variety, conditions of growth and age of the product when used. We have taken a reasonable effort to ensure that the information is true and accurate at time of writing.

Intended Use:

This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and is intended for sale to manufacturers are wholesalers. It is the responsibility of the purchaser to ensure the product is suitable for sale to their business and retail customers. This includes provision of the appropriate consumer labelling content that incorporates a 'direction for use statement' and/or 'warning statements' to mitigate any risks arising from the nature of the product (i.e.: further cleaning/rinsing/cooking prior to consumption)

Please note:

This specification is awaiting final approval by our supplier.

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