



Product Specification

L01SK20250206

	Art.No	01SK		
	version	11	Valid from:	02.09.2024
General Information				
Product:		Sunflower Kernels		
Type		Bakery Conventional		
Size		650 - 800 pcs/Oz		
Origin:		Bulgaria		
HTS		12060091		
Certificates		BRC, Kosher, FSMA, FDA registration		
Physical Characteristics:				
Product description		Healthy and ripe sunflower seeds peeled and cleaned, for roasting, repeatedly machine-cleaned and optically sorted		
Appearance:		Raw, dry, and firm kernels with off-white to gray coloring		
Flavor and odor:		Cool and sweet typical sunflower nut meal flavor, free from foreign flavors or odors		
The product is suitable for:		Vegetarians, Vegans, Lactose intolerant, Kosher		
Typical Analysis:				
Purity (including natural foreign matter):		Min. 99,99 %		
Impurities		≤ 0,01		
Moisture		< 8 %		
Broken (½ kernel or less):		< 7 %		
Natural foreign matter		< 0,03 %		
Stick tights (more than 25 % covered by shell)		< 0,3 %		
Insect Damage		< 1 %		
Dark, Stained kernels		< 2 %		
Sclerotia		absent		
X – ray and metal detector scanned		Scanned for glass, wood, stones, metal		
Microbiological Analysis				
TPT		< 100 000 cfu/g		
Enterobacteriaceae		< 1000 cfu/g		
Bacillus cereus		< 100 cfu/g		
Yeast and mold		< 10 000 cfu/g		
Staphylococcus		< 100 cfu/g		
Salmonella		absent		
Listeria		absent		
Escherichia coli		< 10 cfu/g		
Aflatoxin B1 ²⁾		≤ 2 µg/kg		
Aflatoxin B1+ B2+G1+G2 ²⁾		≤ 4 µg/kg		
Chemical characteristics				
Cadmium ²⁾		< 0,5 mg/kg		
Lead ³⁾		< 0,2 mg/kg		



Pure Sunbeams, Pasteurized Perfection

Oil Contain	$\geq 40 \%$
FFA	$< 1,50 \%$
PON	$< 3 \text{ meq O}_2/\text{kg}$
Irradiation	no
Allergens	absent
Genetically modified organisms	absent
Pesticides ¹⁾	According to EU regulation 396/2005
Ochratoxine	$< 5,0 \mu\text{g/kg}$ (Regulation 2023/915)

¹⁾According Regulation №396/2005; ²⁾ According Regulation №2023/915; ³⁾ According TP TC 015/2011 №874

Legal aspects

This product complies with EU food law. It is the customer's responsibility to check that the product complies with the food regulations in the country where the final product will be sold.
Specification is subject to reconfirmation.

1. Packaging

For packaging is use packaging materials which are authorized for contact with foodstuffs and which meet all the requirements of Regulation № 10/2011 and Regulation 1935/2004.

The kernels can be packed in the following packaging:

- in a white bag with three layers of paper of 20 kg;
- in a white bag with three layers of paper + polyethylene of 20 kg;
- in a white bag with three layers of paper of 22.68 kg;
- in a white bag with three layers of paper of 25 kg;
- in a white bag with three layers of paper + polyethylene of 22.68 kg;
- in a white bag with three layers of paper + polyethylene of 25 kg;
- in Big - Bag / Q-BAG bags of 650 kg, 750 kg, 800 kg, 900 kg, 1000 kg, 1200 kg;
- in a white bag with three layers of paper + stamp "B-NORD" of 22.68 kg.

Other different package size options are possible, depending on the customer's choice. The final product can be palletized on:

- H1 / EURO pallets 80/120;
- UK / US / industrial grill pallets 100/120.

Before arranging the bags with peeled sunflower, a backing cardboard or moisture-proof paper is placed on the pallet. After the last row, cardboard is also placed, after which each pallet is foiled with stretch foil, labels are placed and additionally reinforced with strapping tape.

2. Labeling

Each packaging has a label with lot number, provided by the client, in accordance with the Regulation (EU) № 1169/2011.

3. Storage and transportation

Storage is carried out at a room temperature max. 15°C; humidity max. 65%. Without the passage of direct sunlight.

The transport is carried out with vehicles specially designed for the transport of food products. Storage and transport comply with the requirements of Regulation № 852/2004.

4. Expiry date

The expiry date is 12 months from the production date.

5. Certification

- ✓ Kosher
- ✓ BRC
- ✓ BSCI Social SMETA
- ✓ Allergen free confirmation
- ✓ Food additive free confirmation
- ✓ GMO and GMO derivatives free confirmation