



Raw In-shell Sunflower Seeds

Packaging

1,100lb, 1,000lb, and 900lb poly totes, 50lb (22.68kg) poly bags, and bulk

Ingredients

Raw sunflower seeds

Quality Specs

Sizing: 20/64, 22/64, 22/64 and up, 24/64, 26/64. Sizing is less than 10% through screen size stated.

Purity: 99.7% by weight (FM may consist of plant sticks, loose hulls, other grains. etc.)

Moisture: less than 10%

Insect Damage: 2% maximum

Sclerotinia: Maximum, 3 pieces per 50lbs

Dark Roast: 1% maximum

Micro Analysis

Aflatoxin: less than 15ppb

Flavor and Appearance

Texture: Firm

Color: Typical of in-shell confectionary sunflowers

Flavor: Pure sunflower taste, no off taste

Odor: No off odor, pure sunflower smell

Nutrition Facts based on kernel only, shell not included.

Storage

Shelf life: 2 years if stored at ambient temperatures.

Optimal storage: Cool dry warehouse, 50-60° at 60% relative humidity.

Lot Code Explanation:

Lots are identified with the customer PO#, an ASL lot number, and a date code. Date code is the year and the day of the year packaged. i.e. 19001- January 1, 2019

Certifications

SQF Certified, Non-GMO Project Verified, UM Kosher Certified, FDA Compliant

Allergen Status

Produced in a Peanut & Tree nut free facility.

Product of the United States of America

Reviewed/Updated: 11-24-15, 1-31-17, 3-29-18, 8-23-19, 10-22-20, 1-5-21, 1-3-22

Approved by Alicia Graff; QC Manager

Nutrition Facts	
Servings Per Container	
Serving size	(100g)
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Amount per serving	
Calories	500
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	% Daily Value*
Total Fat 43g	55%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 24g	86%
Total Sugars 2g	
Includes --g Added Sugars	--%
Protein 24g	
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Vitamin D 0mcg	0%
Calcium 73mg	6%
Iron 4mg	20%
Potassium 615mg	15%
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<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Please note, this is a raw product which is not processed using a lot reduction. The only way for you to insure microbiological levels it to further process this product with an appropriate validated log reduction process.