



Raw Sunflower Kernels

Packaging

2,000lb poly totes, 50lb (22.68kg) paper bags, 25lb (11.34kg) paper bags, 22lb (10kg) paper bags

Ingredients

Raw sunflower kernels

Quality Specs

Ounce count: Premium: 450 +-50, Con-oil: 550 +-50, Bakery: 650+-50

Purity: 99.95% by weight (FM may consist of plant sticks, loose hulls, other grains, etc.)

Moisture: less than 8%

Insect Damage: 2% maximum

Sclerotinia: Maximum, 3 pieces per 50lbs

Sticktites: 3 pieces per pound or less

(Sticktites include any kernel that is more than 25% covered by shell.)

Dark Roast: 1% maximum

Broken: 10% max

Micro Analysis

Aflatoxin: less than 15ppb

Flavor and Appearance

Texture: Firm

Color: Creamy White to Off White/Gray

Flavor: Pure sunflower taste, no off taste

Odor: No off odor, pure sunflower smell

Storage

Shelf life: 1 year if stored at ambient temperatures. Optimal storage: Cool dry warehouse, 50-60° at 60% relative humidity or less.

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: 2-13-15, 3-7-16, 8-2-17, 5-30-18, 2-14-19, 8-23-19, 9-20-20, 1-5-21, 1-3-22

Approved by Alicia Graff; QC Manager

Nutrition Facts	
Servings Per Container	
Serving size	(100g)
Amount per serving	
Calories	500
% 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	
Vitamin D 0mcg	0%
Calcium 73mg	6%
Iron 4mg	20%
Potassium 615mg	15%

*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.

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