

SPECIFICATIONS OF HULLED SUNFLOWER KERNELS TYPE "BAKERY "

1. **Raw materials are free from GMO;**
2. **Organoleptical (gustatory) analyze:**
 - Color - Off-white, gray, uniform color;
 - Appearance - Angular, flat, oval shaped seeds;
 - Taste - Typical, nutty, free of strong, stale or rancid taste;
 - Odour - Clean fresh aroma, free from off texture odors;
 - Consistency - Typical for sunflower nuts, firm, not brittle or soggy;
3. **Physical requirements:**
 - Size : maxim 800 pcs/ounce
 - Moisture - min. 4,5 %, max. 8,0 %;
 - Purity - min. 99.97 %;
 - Broken kernels (less than 1/2 whole meat) - max. 5 %
 - Heat damage - max. 0,5 %;
 - Insect damage - max. 1,0 %;
 - Bitter kernels - max. 1,0 %;
 - Sclerotinia - not allowed;
 - Presence of weed seeds - max. 1 pcs per kg;
 - Presence of Ambrosia spp and other quarantine species - 0,00 %;
 - Unshelled - max. 1 pieces per 1 kg ready product with 100 % of shell;
 - Partially shelled seeds - with remain of 25 % of whole shell - max. 8 pcs/kg;
4. **Foreign materials:**
 - Pernicious impurity - free of hair, glass, stone and metal;
 - Whole insects, alive or dead (by count) - 0,05 % dead insects, 0,00 % alive insects;
 - Insect infestation - 0,00 %;
 - Free from Trogoderma spp. in any stage of its development;
5. **Chemical and microbiological indexes:**
 - Content of aflatoxines (anatoxins) - B1 - max. 0,002 ppm, total anatoxins B1+B2+G1+G2 - max. 0,004 ppm;
 - Content of GMO - free from GMO;
 - Remains of pesticides - in accordance of EU directives in force;
 - Remains of heavy metals :
 - a. Pb (lead) - max. 0.2 mg/kg;
 - b. Cd (cadmium) - max. 0.2 mg/kg;
 - c. Hg (mercury) - max. 0.02 mg/kg;
 - d. As (arsenic) - max. 0.5 mg/kg.
 - Allergens - free from allergens;
6. **Nutritional value:**

Energy value, kcal	584
Energy value, kJ	2508
Fats, g	51,5
of which saturated fats acids, g	4,5
Carbohydrates, g	20
of which sugar, g	0.7
Fiber, g	8,6
Proteins, g	20,8
Salt, g	0

