

1. General product information

Sales description:	Sunflower seeds, peeled
Freshness ratio/ concentration factor:	100 %
Country of origin:	Bulgaria, EU, Ukraine, further possible
Ingredients (descending in %):	100 % sunflower seeds, peeled

2. Description / production process

The sunflower belongs to the family of composite flowers. The peeled sunflower seeds are typically characterised by oval seeds in the colours light to dark grey.



The product can be consumed raw and processed with or without other food.



3. Sensory characteristics

Appearance	Grey/white, oblong-round cores, differences possible
Consistency:	Firm, not brittle or damp
Odor/Flavor:	Typical, fresh, not bitter or rancid
Type:	bakery


4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		4 - 8	%
Purity	99,999		%
Foreign materials of plant origin/ foreign seeds		0,001	%
Additions	-	-	-

5. Residues and contaminations

Parameters	Requirements
Pesticide residues	Under current EU regulation on maximum levels of pesticide residues in or on foods.
Contamination and chemical residues	According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	Product-specification Sunflower seeds Bakery, conventional product number: 27000	Version: 6
		Valid since: 16.07.2019
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		page 2 of 4

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	10.000	KbE/g
Molds	10.000	KbE/g
Enterobacteria	1.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	n.n.	/25 g

7. Nutritional value

	Unit	Per 100 g
Energy	Kcal / kJ	656 / 2.710
Fat	g	59,7
- saturated fatty acids	g	7
- monounsaturated fatty acids	g	17,8
- polyunsaturated fatty acids	g	34,9
- transfatty acids	g	< 0,1
Carbohydrates	g	4,5
- Sugar	g	2,6
Fiber	g	8,9
Protein	g	20,8
Sodium	g	< 0,0025

Origin of the data: the data was
calculated / the data was
analyzed

8. Packaging and shelflife

Packaging: 22,68 kg paper bags

Shelflife: 12 months (closed in original package)

Storage conditions: cool (< 5 °C), dry (< 60 % rel. humidity) and protected from light

9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	



Brunnenhausweg 15
91583 Schillingsfürst
Tel: +49 9868 934 2084
Fax: +49 9868 934 2086
E-Mail: info@gb-foods.com

Product-specification
Sunflower seeds
Bakery, conventional
product number: 27000

Version: 6

Valid since:
16.07.2019


page 3 of 4

11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.	-	-
Crustaceans and products thereof.	-	-
Eggs and products thereof.	-	-
Fishes and products thereof.	-	-
Peanuts and products thereof.	-	-
Soybeans and products thereof.	-	-
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof.	-	-
Mustard and products thereof.	-	-
Sesame seeds and products thereof.	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂ .	-	-
Lupin and products thereof.	-	-
Molluscs and products thereof.	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Cashews	-	-

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	Product-specification Sunflower seeds Bakery, conventional product number: 27000	Version: 6
		Valid since: 16.07.2019
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		page 4 of 4

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
pecans	-	-
Brazil nuts	-	-
pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
celery	-	-
mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	-	-
lupines	-	-
molluscs	-	-
additional allergens		
lactose	-	-
cocoa	-	-
Glutamate (E620 - E625)	-	-
hen	-	-
coriander	-	-
Corn	-	-
legumes	-	-
beef	-	-
pork meat	-	-
carrots	-	-

12. Legal Status

The product complies with the **German and European food regulations** by the respective currently applicable version.

The product is not derived from genetically modified organisms, nor does it contain such or is prepared from these. Thus, there is no labeling requirement. Product and packaging do not contain intentionally engineered nanomaterial, so that they are not classified. The goods were not subjected to artificial ionizing radiation.

This specification provides a guide. Variations in appearance, composition, taste and smell due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend that you check the suitability of our products through own tests.

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	