



Typical Specifications

Organic Sprouted Sunflower Seeds

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1. General

This technical specifications applies to the Organic Sprouted Sunflower Seeds. The product is manufactured according to technical instructions approved by the company's board .

The product is dried at temperatures lower 42 °C

Intentional use: consumed us such

Ingredients: Organic Sprouted Sunflower Seeds 100%

Origin raw material: EU Agriculture.

The raw materials: (organic sunflower seeds) should correspond to our specifications. **Packaging materials:** paper bags, labels

Country of production: Romania

Organic control body number: RO-ECO-007

2. Technical requirements for quality

2.1 Sensory properties:

Characteristic	Conditions
Aspect	Dried sprouted seeds
Color	Beige - Brown
Smell - taste	Specific, odorless and tasteless mold

2.2 Physico-chemical parameters:

Characteristic	Conditions	Reference documents
Moisture: (%)	Max.13	Internal regulation
Gluten	< 20ppm	Regulation (EU) no. 41/2009

2.3 Pesticide content:

Characteristic	Conditions (mg/kg)	Reference documents
Organochloropesticides:	<0.01	Bundesverband Naturkost Naturwaren – indicative values for pesticides
Organophosphorpesticides:	<0.01	
Other pesticides:	<0.01	

2.4 Micotoxine content:

Characteristic	Conditions	Reference documents
Aflatoxins B1 (µg/kg)	< 2	Regulation (EU) no. 1881/2006 updated
Aflatoxins B1, B2, G1, G2 (µg/kg)	< 4	Regulation (EU) no. 1881/2006 updated

2.5 Other contaminants:

Characteristic	Conditions	Reference documents
Melamine (mg/kg)	< 2,5	Regulation (EU) no. 1881/2006

2.6 Microbiological parameters:

Characteristic	Conditions	Reference documents
Salmonella (ufc/g)	Absent/25g	Regulation (EU) no. 2073/2005
E coli STEC (ufc/g)	Absent/25g	Regulation (EU) no. 209/2013
Listeria monocytogenes (ufc/g)	<100	Regulation (EU) no. 2073/2005

3. List of allergens (According to Regulation 1169/2011)

ALLERGENS	Ingredient		Cross contamination	
	Yes	No	Yes	No
Gluten-containing cereals (wheat, oat, barley, rye, spelt) and products made thereof		X		X
Shellfish and products made thereof		X		X
Egg and egg products made thereof		X		X
Fish and products made thereof		X		X
Peanuts and products made thereof		X		X
Soy and products made thereof		X		X
Milk and products made thereof (incl. lactose)		X		X
Nuts and products made thereof		X	X	
Celery and products made thereof		X		X
Mustard seeds and products made thereof		X		X
Sesame seeds and products made thereof		X		X
Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/l		X		X
Lupine and products made thereof		X	X	
Mollusks and products made thereof		X		X

4. Nutritional Value:

Energy value kj / kcal /100g	2748.02 / 665.25
Protein g/100g	20
Carbohydrate g/100g	5.66
Sugars g/100g	2.58
Fat g/100g	61.39

Saturated fat g/100g	6.75
Fibre g/100g	5.08
Salt g/100g	0.04

5. Packaging, marking, storage, transport and documents

Packaging. The product is packing in a 1kg paper bag.

Labeling.

Label contain the following information:

- name of product
- name of the producer or the distributor
- net content in kg
- best before date
- batch number
- storage conditions
- country of origin
- specific markings organic products

Storage, transport and documents.

The products are stored in the space provided for that purpose, on pallets or shelves, respecting FIFO /FEFO rules. The warehouse is clean, ventilated area away from strong heat and light, mold, pests.

The shelf life is 2 years and 6 months from date of manufacture.