




## ZONNEBLOEMPITTEN C&B 200 G

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
<b>Product code</b>	41270	
<b>Product description</b>	Hulled seeds of <i>Helianthus annuus</i> .	
<b>Process description</b>	Sunflowerseed kernels are harvested, stored, packed, transported and processed under stringent conditions.	
<b>Origin</b>	China, Canada, USA, Argentina, India, East-Europe	
<b>Composition</b>	To be used for food industry (human consumption)	
<b>Legal demands</b>	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"> <li>- General Food Law, Regulation (EC) no. 178/2002.</li> <li>- Food Hygiene Law, Regulation (EC) no. 852/2004.</li> <li>- Regulation (EC) no.277/2012 for dioxins and polychlorinated Biphenyls.</li> <li>- Regulation (EC) no.2015/1933 setting maximum levels of certain contaminants in foodstuffs. Including CE 1881/2006</li> <li>- Regulation (EC) no. 396/2005 on maximum residue levels of pesticides in products of plant and animal origin, including 2018/960-1515, and 2019/38-50-58-88-89-90-91.</li> <li>- Regulation (EC) no. 1829/2003 on genetically modified food and feed.</li> <li>- Regulation (EC) no. 834/2007 on organic production.</li> <li>- Regulation (EC) no. 1935/2004 Complies to Undamaged, product adjusted, odourless, clean and food complaint material.</li> </ul>	
<b>Labelling</b>	Obligatory label information according to Regulation (EC) 1169/2011. GMO labelling according to Regulation (EC) no. 1830/2003.	
<b>Shelf life</b>	Best before: 12 months after production.	
<b>Storage conditions *</b>	Cool, dry and odour-free, dark and away from walls. Protect the product from absorbing moisture contaminants by keeping packaging intact. Storage in bags, big bags or bulk.	
<b>Storage temperature</b>	Preferably below 15°C & Humidity below 60%	
<b>Transport Packaging</b>	Transport Conditions: Dry and clean Transport / Non chilled According to clients demands. <ul style="list-style-type: none"> <li>• Multi-layered paper bags with coating or PE liner, PP bags with PE liner, PE bags with batch-number. Stacked on one-way or Euro pallets, shrink-wrapped.</li> <li>• Big bags</li> <li>• Bulk</li> </ul>	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
<b>Chemical</b>	Undesirable substances as mentioned in: <ul style="list-style-type: none"> <li>• Reg. (EC) no. 396/2005</li> <li>• Reg. (EC) no. 2015/1933</li> </ul>	Maximum levels in food stuffs (mg/kg (ppm) or mcg/kg (ppb)) <ul style="list-style-type: none"> <li>• Peroxide value Max 2.5 meq O2/kg Fat</li> <li>• Acid number Max 3 meq O2/kg Fat</li> <li>• Free fatty acids Max 1.5%</li> <li>• Trans fatty acids &lt;0.1%</li> <li>• Pesticides &lt;0.05mg/kg</li> <li>• Sum of 4heavy PAH &lt;2.5ug/kg fat</li> <li>• Mycotoxins Absent</li> <li>• Heavy metals Absent</li> <li>• Mineral oils Absent</li> </ul>
	Aflatoxine B1 : Max 2 µg/kg	
	Aflatoxine B1+B2+G1+G2: Max 4 µg/kg	
<b>Microbiological</b>	<input type="checkbox"/> Salmonella <input type="checkbox"/> Campylobacter <input type="checkbox"/> Staphylococcus aureus <input type="checkbox"/> Clostridium perfringens <input type="checkbox"/> Bacillus cereus	Absent in 25 g Absent in 25 g Max 100.000 cfu/g Max 100.000 cfu/g Max 100.000 cfu/g

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PRODUCT CHARACTERISTICS				
<b>Physical</b>	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Product originating admixtures <input type="checkbox"/> Foreign admixtures	Absent (0+%) Absent (0+%) ≤ 0,1% Absent (0+%)		
<b>Organoleptic</b>	<input type="checkbox"/> Odour <input type="checkbox"/> Taste <input type="checkbox"/> Appearance	Not rancid, no off-odours. Typical for the product, not musty Flat oval with a point		
<b>Nutritional information (g/100g)</b>	<input type="checkbox"/> Energy (Calories) <input type="checkbox"/> Protein <input type="checkbox"/> Fat - Of which saturated fat <input type="checkbox"/> Carbohydrates - Sugars - Fiber <input type="checkbox"/> Sodium (mg) <input type="checkbox"/> Ashes <input type="checkbox"/> Acid-insoluble Ashes <input type="checkbox"/> Volatile Oil	647 18 56.50 6.60 13.00 0 11 5 5.6 5.57% Max 3ml/100g		
<b>LeDa &amp; Allergen information</b>	This product contains no known allergens.			
	<b>LeDa</b>	<b>GS1code</b>	<b>Allergen</b>	<b>P/A/M/L (*)</b>
	10.	AW	Gluten	A
	1.1	UW	Wheat	A
	1.2	NR	Rye	A
	1.3	GB	Barley	A
	1.4	GO	Oats	A
	1.5	GS	Spelt	A
	1.6	GK	Kamut	A
	2.0	AC	Crustaceans	A
	3.0	AE	Egg	A
	4.0	AF	Fish	A
	5.0	AP	Peanuts	A
	6.0	AY	Soya	A
	7.0	AM	Cow's milk	A
	8.0	AN	Nuts	A
	8.1	SA	Almond	A
	8.2	SH	Hazelnuts	A
	8.3	SW	Walnuts	A
	8.4	SC	Cashews	A
	8.5	SP	Pecan nuts	A
	8.6	SR	Brasil nuts	A
	8.7	ST	Pistachio nuts	A
	8.8	SM	Macadamia nuts	A
	9.0	BC	Celery	A
	10.0	BM	Mustard	A
	11.0	AS	Sesame	A
	12.0	AU	Sulphite	A
	13.0	NL	Lupines	A
	14.0	UM	Molucs	A
	26.0	NP	Legumes	A
(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.				

<b>Suitable for diets</b>	Kosher Halal Vegetarians Vegans	Yes Yes Yes Yes
<b>GMO &amp; Irradiation Declaration</b>	We declare that all our products, purchased by and delivered for food and feed purposes, are free from GMO according to the regulations CEE 49/2000, 50/2000, EU 1829/2003 and EU 1830/2003 of the European Parliament and the Council. We also certify that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.	
<b>Food Grade Declaration</b>	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.	
<b>Information Quality Assurance and Control</b>	 <small>Ambachtstraat 1-5 B-2400 Mol Tel. algemeen +32 (0)14 34 70 70   fax +32 (0)14 31 66 10   info@jangevers.be BTW BE 0403.772.594-090 Turnhout</small>	
<b>*Remarks upon storage conditions</b>	Storage above the maximum temperature and / or humidity is harmful to the product. It can result in buildup of fungus, larvae and / or moths, which excludes the responsibility and liability of the supplier. Deliveries are carried out in accordance the methodology LOT IN - LOT OUT, this may result in the EXP date being non-chronologic.	
	All data are based on products that are randomly tested by an accredited laboratory and made in accordance with Regulation (EC) 882/2004, (EC)401/2006, and (EC)333/2007. (not each specific lot is tested for all above mentioned criteria).	