



Doc No: STQS-QAS-251

PRODUCT SPECIFICATION

Issuance/ Rev Date:
Jun 29 2017

Rev:
03

Review Reasons:
Update

Approving Authority QA

ORGANIC SUNFLOWER KERNELS

| | | |
|---------------------------|------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SENSORY PROFILE | Appearance/ Color | Off-white - pale grey elongated seed, pointed at one end |
| | Flavor | Typical, free from foreign odor |
| | Texture | Firm, not bitter or soggy |
| | Taste | Cool, sweet, typical kernel flavor |
| ANALYTICAL PROFILE | Moisture | 10 % max |
| | Broken kernels | 10 % max |
| | Damaged | 2 % max |
| | Heat damaged kernels | 0.5 % max |
| | Foreign material | 0.1 % max |
| | Seed count | 700 +/- 75 (per oz) |
| | Live infestation | Nil |
| | Ingredients Listing | Organic sunflower kernels |
| GENERAL PROFILE | Production Description | Hulled organic sunflower kernel (<i>Helianthus annuus</i>) has been grown and processed under organic guidelines |
| | Place of Product Origin | USA, Bulgaria, China |
| | Storage | Stored in Cool & Dry environments free from rodent and insect infestation and such as to prevent contamination from external sources / Avoid Sunlight. Recommended temperature 0-15°C |
| | Shelf life | 12 month from production if in correct condition |
| | GMO status | Negative |
| | Production Code/ lot traceability | 5 145 1 - 5 # Year of Production 2015 / 145 # Julian Day of The Year/ 1 # Shift of production Best before : year- month- day |
| | QA/ Food Safety System | SQF Ed 7.2, level 2 |
| | Allergen Program In Placed | Yes |
| | Regulatory Compliance | Compliance to all applicable local/National regulatory requirements (Product Quality, Food Safety & Nutrition) |



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ORGANIC SUNFLOWER KERNELS**MICROBIOLOGICAL
CRITERIA**

| | |
|---------------------------------|-------------------------|
| Aerobic Plate Count | < 50,000 cfu/g |
| Coliform | < 10 cfu/g |
| E. Coli | < 10 cfu/g |
| Yeast Count / Mold Count | < 500 cfu/g |
| Salmonella | Negative <i>in</i> 25 g |

Nutrition Facts**Valeur nutritive**Per 100 g
Pour 100 gAmount
Teneur% Daily Value
% valeur quotidienne**Calories/ Calories** 584**Fat / Lipides** 51.46 g **79 %**Saturated / saturés 4.45 g **22 %**
+ Trans / trans 0 g**Cholesterol / Cholestérol** 0 mg **0 %****Sodium / Sodium** 9 mg **0 %****Carbohydrates / Glucides** 20 g **7 %**Fibre / Fibres 8.6 g **34 %**Sugar / Sucres 2.62 g
Added sugars 0 g **0 %****Protein / Proteines** 20.78 gVitamin A / Vitamine A 50 IU **1 %**Vitamin C / Vitamine C 1.4 mg **2 %**Vitamin D / Vitamine D 0 µg **0 %**Calcium / Calcium 78 mg **8 %**Iron / Fer 5.25 mg **29 %**Potassium 645 mg **18 %**



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ALLERGEN INFORMATION (warehouse, bulk, ≥ 20 Kg)

| COMPONENT/ ALLERGENS DESCRIPTION | MONTREAL | | | DESCRIPTION |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|------------|----------------------------------------------------------------------------------------------------|
| | Present in Product | Present in same Line | Same Plant | TYPES EXIST IN THE FACILITY <i>examples</i> |
| Peanut or its derivatives , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut . | No | No | Yes | All type of peanuts (RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate) |
| Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives , e.g., nut butters and oils etc. | No | No | Yes | All types |
| Sesame or its derivatives , e.g., paste and oil etc. | No | No | Yes | Sesame seeds, tahini |
| Milk or its derivatives , e.g., milk caseinate, whey and yogurt powder etc. | No | No | Yes | Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder |
| Eggs or its derivatives , e.g., frozen yolk, egg white powder and egg protein isolates etc. | No | No | No | - |
| Fish or its derivatives , e.g., fish protein and extracts etc.(bass, flounder, cod) | No | No | Yes | In can |
| Shellfish (including crab, crayfish, lobster, prawn and shrimp) & Mollusks (including snails, clams, mussels, oysters, cockle and scallops) or their derivative , e.g., extracts etc. | No | No | No | - |
| Soy or its derivatives , e.g., lecithin, oil, tofu and protein isolates etc. | No | No | Yes | Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends |
| Wheat or its derivatives , e.g., flour, starches and brans etc. | No | No | Yes | Wheat flour, bulgur, wheat semolina, |
| Sulphites , e.g., sulphur dioxide and sodium metabisulphites etc. | No | No | Yes | Dried fruits, dehydrated onion |
| Mustard and Its derivatives | No | No | Yes | Seeds, ground, |
| Gluten (Specify Source - Rye, Oats, Barley, Triticale) | No | No | Yes | Barley, wheat |
| Tartrazine – Yellow 5 | No | No | Yes | - |
| Other Artificial Food Colors / Flavors | No | No | Yes | Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin |
| Coconut and its derivatives/ its products | No | No | Yes | Coconut water, coconut shreds, pieces |
| Mono-Sodium Glutamate (MSG) | No | No | Yes | We use in spices blends |
| Hydrolyzed Vegetable Protein HVP (Source) | No | No | Yes | Soya, corn for spices blends |
| Celery | No | No | Yes | Oleoresin, seed, ground, |