

## Technical Data Sheet

**Product:** Sunflower seeds protein Organic

**Description:** The peeled sunflower seed protein is produced by gentle mechanical pressing and subsequent grinding and sieving of the presscake.

**Ingredients:** Sunflower seeds peeled

**Origin:** Europe

**Origin Seeds:** Europe

### Physical & Chemical Parameters

Appearance:	Fine flour	
Smell:	Typical smell	
Taste:	Nutral / light nutty	
Colour:	Bright grayish	
Aflatoxin B1:	max. 2,0	µg/kg
Aflatoxin total:	max. 4,0	µg/kg
Cadmium:	max. 1,0	mg/kg
Lead:	max. 1,0	mg/kg
Mercury:	max. 1,0	mg/kg
Pesticides:	According EC 396/2005	
PAH:	According EC 1881/2006	
CMR:	Free of CMR Agents	

<b>Nutrition:</b>	<b>100</b>	<b>g</b>
Energy:	389	kJ
Fat	Total	10,0-15,0 g
	Saturated fatty acid	2,0 g
Carbohydrates	Total	9,0-12,0 g
	Sugars	4,0-7,0 g
Fibers		15,0-20,0 g
Protein:	Total	45,0-50,0 g
	Vegetable	45,0-50,0 g
	Animal	0,0 g
Sodium		0,1 g

All figures are subject to the usual fluctuations in natural products.

**Micro figures:**

TPC	max. 1'000'000 cfu/g
Molds	max. 100'000 cfu/g
Coliforms	max. 100'000 cfu/g
E. Colis	max. 100 cfu/g
Salmonella	absent in 25g

**Allergen:**

	Ingredient	Free from ppm	With traces ppm	Cross contamination ppm
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <100	<input type="checkbox"/> 100-1000	<input type="checkbox"/> >1000
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> < 8	<input type="checkbox"/> 8-80	<input type="checkbox"/> >80
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <25	<input type="checkbox"/> 25-250	<input type="checkbox"/> >250
Milk and products thereof incl. lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/> <50	<input type="checkbox"/> 50-500	<input type="checkbox"/> >500
Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	<input type="checkbox"/>	<input type="checkbox"/> <10	<input checked="" type="checkbox"/> 10-100	<input type="checkbox"/> >100
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Sesame and products thereof Sulphur dioxide and sulphites > than 10 mg/ kg or 10 ml/litre expressed as SO2	<input type="checkbox"/>	<input type="checkbox"/> <10	<input checked="" type="checkbox"/> 10-100	<input type="checkbox"/> >100
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200

GMO:	None GMO according EC 1829/2003 and EC 1830/2003
Ionising rays:	The product or its ingredients did not undergo a treatment with ionising rays.
Shelf Life:	After production date – 12 months
Storage conditions:	In dry and cold conditions (10°C-15°C)
Packaging:	All packaging materials are according EC Reg 1935/2004 and 10/2011
Customs tariff no.:	EU:

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

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