



See the crop's journey,
from seed to storage.

Organic Sunflower

SUU/3/2025/O

Date of report: 8.10.2025 (Valid until further notice) (Valid until further notice)



Raw material specification

Gluten free suitable	No
Ingredients	Sunflower (Helianthus annuus)
LOT	SUU/3/2025/O
Name of a product	Sunflower, Organic
Origin	Serbia
Production process	Natural sunflower seeds in shell, dried and pre-cleaned.

Sensory Specification

Appearance	Natural sunflower seeds in shell, characteristic appearance, black color of the shell, white kernel.
Odour	Characteristic
Taste	Characteristic

Nutritional values (average nutrition value per 100g)

Parameter	Value	Method
Fat (g)	44	Soxhlet
Of which Saturated fat (g)	4.6	GC/FID
Of which Unsaturated (g)	39	GC/FID
Proteins (g)	14.4	Volumetric (Kjeldahl)

Physical specification

Parameter	Value	Method
1000 kernels mass (g)	64	Gravimetric-count method
Broken kernels (%)	0.6	Gravimetric
Damaged grains (%)	0	Gravimetric
Ergot (%)	0	Gravimetric
Granulation (grains larger than 2.2mm) (%)	99.7	Gravimetric, sieves 2.2mm

Parameter	Value	Method
Moisture (%)	<9	GAC 2500-INTL
Non-oily impurities (%)	2.2	Gravimetry Non-oily impurities: Non-oily foreign matter, fragments of stems, leaves and all other non-oily parts belonging to the oilseed under examination, which remain on sieves with aperture sizes 1mm (SRPS EN ISO 658:2008)
Oily impurities (%)	0	Gravimetry Oily impurities: Seeds of other oilseeds not under examination (SRPS EN ISO 658:2008)
Pests (nr./kg)	Not present	Gravimetric
Test weight (kg/hl)	40	GAC 2500-INTL
Total impurities (%)	<2	Gravimetric SRPS EN ISO 658:200

The analyses were conducted in our internal laboratory.

Microbiological properties

Parameter	Value	Method
B. cereus (cfu/g)	< 100	Colony count of Bacillus cereus
E. coli (cfu/g)	< 10	Colony count of Escherichia coli according to ISO16649-2:2008
Moulds (cfu/g)	< 10 e4	Enumeration of yeasts and moulds at 25°C
Salmonella spp. (cfu/25g)	Not detected	Detection of Salmonella
Total viable count (cfu/g)	< 1 e6	Enumeration
Yeasts (cfu/g)	< 10 e2	Enumeration of yeasts and moulds at 25°C

Analyzes carried out in an accredited laboratory

Heavy metals

Parameter	Value	Method
Cadmium (mg/kg)	<0.5	ICP-MS
Lead (mg/kg)	<0.2	ICP-MS
Nickel (mg/kg)	<8	ICP-MS

Analyzes carried out in an accredited laboratory

Allergens

Allergen	As an ingredient	Cross contamination possible
Celery and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Lupin and products thereof	No	No
Milk and products thereof	No	No
Mustard and products thereof	No	No
Nuts and products thereof	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soybeans and products thereof	No	No
Sulphur dioxide and sulphites	No	No
Wheat and wheat derivates	No	Yes

GMO Status

We herewith confirm that this product has been produced without the use of genetically modified organisms and/or any products derived from such organisms, so that declaration within the Regulation (EC) No. 1829/2003 and 1830/2003 is not needed. The country of its origin, bans per law any products containing or products made of GMO.

Storage conditions

Store in a dry and cool place, away from direct sunlight. During transport, the product must be protected from damaging, moisture and contamination.

Free from radiation and nanotechnological components

Under EU Regulation (EC) No 2018/848 on organic production and labeling, the use of ionizing radiation for the treatment of food or feed is prohibited. This ensures the preservation of the natural quality of our product. The same stands for nanotechnological components.

Shelf life

12 months after the date of purchase or receipt

Delivery

Depending on packaging, delivery can be done by silo-tanks, backtipplers, walking floor and/or curtainside trailers.