

DATA SPECIFICATIONS

baking seeds

Pumkin Seed

Baking seed



Product description

The Pumpkin seed is mechanically cleaned. The raw material is selected, de-stoned, laser scan, color and x-ray sorted. Steam sterilized, dried, vacuum packed and metal detected.

Application

Individual taste

Packing Details, Shelf-life and storage

25kg paperbag; on pallets; 12 months from date of manufacture; Storage in a dry and cool place and away from strong odors and flavors. Temperature between 5 to 10°C.

Sensoric

96% dark green color; typical.

Country of Origin

China



MICROBIOLOGICAL STANDARDS

Total Plate count	max. 50.000 cfu/g
Coliforms	max. 100 cfu/g
E.Coli	max. 100 cfu/g
Hefe	max. 1000 cfu/g
Schimmel	max. 10.000 cfu/g
Salmonella	negative in 25g

PHYSICAL STANDARDS

Moisture	max. 8%
Aflatoxin B1	max. 2 ppb
Aflatoxin B1, B2, G1, G2	max. 4ppb

NUTRITIONAL VALUES

Energy	566 kcarl
Protein	33.2 g
Carbohydrate	0 g
Fat	48 g
Fibre	4.9 g
Cholesterol	0 g
Sodium	20.6 g

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.