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BTW BE 0403.772.396 RPR Turnhout

PDS Sunflower Seeds Hulled Bakery type

	PRODUCT IDENTIFICATION & G	SENERAL INFORMATION	
Product code	12208, 12209, 16406, 19683, 19828 (Jan Gevers code : 52412)		
Product description	Hulled seeds of Helianthus anuus.		
Process description	Sunflowerseed kernels are harvested, stored, packed, transported and processed under stringent conditions.		
Origin	12208: Bulgaria 16406: Moldavia 19828: Turkey 12209: Ukraine 19683: Czech Republic		
Composition	Sunflower kernels		
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 396/2005 on maximum residue levels of pesticides.		
Labelling	Obligatory label information according to Regulation (EC) 1169/2011.		
Shelf life	Best before : 12 months after production.		
Storage conditions * Storage temperature	Cool, dry and odour-free. Storage in bags, big bags. Preferably below 15°C & Humidity below 60%		
Transport Packaging	Transport Conditions: Dry and clean Transport Bags or Big Bags		
	HAZARDS : THRESHOLDS	AND TOLERANCES	
Category	Critical contaminant	Tolerance	
Chemical	Undesirable substances as mentioned in: Reg. (EC) no. 396/2005 Reg. (EC) no. 2023/915		
Microbiological	□ Salmonella	Absent in 25 g	
	PRODUCT CHARAC	CTERISTICS	
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter □ Foreign matter	Absent (0+%) Absent (0+%) < 0,1% Absent (0+%)	

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Organoleptic	☐ Odour☐ Colour☐ Flavour☐ Appearance	Not rancid, no off-odours. Greyish Typical for the product, not musty Flat oval with a point	
Nutritional information* (g/100 g)	□ Energy (kJ/kcal) □ Protein □ Fat □ Carbohydrates total -Sugars □ Fibre □ Sodium (Na) – mg/100 g	647 / 2677 18 56.5 6.0 13 0 7.4 9.0	
Allergen information		*Nutritional values derived from lite	rature
	GS1code	Allergen	P/A/M/L (*)
(*) P = Present A = Ab	AW AC AE AF AP AY AM AN BC BM AS AU NL UM Desent M = May contain traces L = In production contamination – traces. Not specific production contamination – traces.		A A A A A A A A A A A A A A A A A A A
GMO & Irradiation	We declare that all our products, purchased	d by and delivered for food purposes	s. are free from GMO
Declaration	We declare that all our products, purchased by and delivered for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council.		
	We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.		
Food Grade Declaration	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 inliners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 282/2008 relating to plastic materials and articles intended to come into contact with foodstuffs.		

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