

## **Product Data Sheet**

Date: 20-10-2023 Version: 05

Owner: Quality Manager

## Organic Organic Pumpkin seed - Shineskin AA

	PRODUCT IDENTIFICATION & C	GENERAL INFORMATION						
Product code	14585, 16079							
Product description	Seeds of Cucurbita Moschata Duch							
Process description	Organic Pumpkinseed kernels are harvested, stored, packed, transported and processed under stringent conditions.							
Origin	China							
Composition	100% Organic Pumpkinseed 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. 2018/848 on organic production.							
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011.  Organic label information according Regulation (EC) no. 2018/848							
Shelf life	Best before : 18 months after production.							
Storage conditions Storage temperature	Cool, dry, odour-free. Storage in bags, big bags. Preferably below 15°C & Humidity below 6							
Transport Packaging	Transport Conditions: Dry and clean Tra Bags, Boxes or Big Bags	nsport						
	HAZARDS : THRESHOLDS	AND TOLERANCES						
Category	Critical contaminant	Tolerance						
Chemical	Undesirable substances as mentioned in:							
Microbiological	□ Salmonella	Absent in 25 g						
	PRODUCT CHARA	L CTERISTICS						
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter Foreign matter	Absent (0.02+%) Absent (0+%) < 0.05% Absent (0+%)						

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Organoleptic  Nutritional information* (per 100 g)		Odour Colour Flavour Appearance  Energy (kJ/kcal) Protein Fat -of which saturated fat Carbohydrates total -Sugars Fibre Sodium (Na) (mg/100 g)	Typical f Aromatic Uniform	Not rancid, no off-odours. Typical fresh flavour without stale and rancid Aromatic, slightly nutty, free from any off-taste Uniform green colour for grade AA  1448 / 345 24.5 g 23.5 g 4.0 g 7.0 g - 18 g 6.0 mg							
Allergen information		<u>Alergens:-</u> When purchased in bulk si		*Nutritional values derived from literature original packaging, manufacturer allergen policy will apply.							
			that need re-pac	t need re-packaging, our allergen policieis will apply.  Manufacturer  Nuts in Bulk  ( Applies when bought in small quantities that need re-packaging )							
			In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site			
		als containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES			
		or its derivatives or its derivatives	NO NO	NO NO	NO NO	NO NO	NO NO	NO NO			
		STACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO			
	_	LUSCS	NO	NO	NO	NO	NO	NO			
		NUTS or derivatives A BEANS or derivatives	NO NO	NO NO	NO NO	NO NO	YES	YES			
	MILK	(LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES			
		5, tree nuts:	NO	NO	NO	NO	YES	YES			
		RY, including celeriac and its derivatives TARD, referring to all parts of the plant and derivatives	NO NO	NO NO	NO NO	NO NO	YES	YES			
	there	eof									
		ME SEEDS or derivatives	NO	NO	NO	NO	YES	YES			
		HITES >10ppm — Sulphite quantity to be given in ppm  N seeds or derivatives	NO NO	NO NO	NO NO	NO NO	YES NO	YES NO			
GMO & Irradiation Declaration	pur of t	declare that all our products, purchased poses, are free from GMO according to the European Parliament and the Council.	e regulation	ns EC 1829	/2003 and E	C 1830/2	003	od with			
Food Grade Declaration	ioni	zing radiations after production.			J						
	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) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.										

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