

Pumpkin seed kernels Shine Skin Grade A & AA

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	15003, 16499	
Product description	Seeds of Cucurbita <i>Moschata Duch</i>	
Process description	Pumpkinseed kernels are harvested, stored, packed, transported and processed under stringent conditions.	
Origin	China	
Composition	Shelled Pumpkin seed kernels	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none">- General Food Law, Regulation (EC) no. 178/2002.- Food Hygiene Law, Regulation (EC) no. 852/2004.- Regulation (EC) no.277/2012 for dioxins and polychlorinated Biphenyls.- Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.- Regulation (EC) no. 396/2005 on maximum residue levels of pesticides in products of plant and animal origin.	
Labelling	Obligatory label information according to Regulation (EC) 1169/2011. GMO labelling according to Regulation (EC) no. 1830/2003.	
Shelf life	Best before : 24 months after production.	
Storage conditions *	Cool, dry and odour-free, dark and away from walls. Protect the product from absorbing moisture contaminants by keeping packaging intact. Storage in bags or big bags.	
Storage temperature	Preferably below 15°C & Humidity below 60%	
Transport Packaging	Transport Conditions: Dry and clean Transport / Non chilled According to clients demands. <ul style="list-style-type: none">• Multi-layered paper bags with coating or PE liner, PP bags with PE liner, PE bags. Stacked on one-way or Euro pallets, shrink-wrapped.• Big bags	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none">• Reg. (EC) no. 396/2005• Reg. (EC) no. 2023/915	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g.

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PRODUCT CHARACTERISTICS				
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter <input type="checkbox"/> Moisture	Absent (0+%) Absent (0+%) < 1,0% Absent (0+%) < 7.5%		
Organoleptic	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	Not rancid, no off-odours. Light green to olive Typical fresh flavour without stale and rancid Uniform green colour for grade AA, more yellowish for grade A.		
Nutritional information (per 100g)	<input type="checkbox"/> Energy <input type="checkbox"/> Protein <input type="checkbox"/> Fat <input type="checkbox"/> Of which saturated <input type="checkbox"/> Carbohydrates <input type="checkbox"/> Of wich sugars <input type="checkbox"/> Dietary Fibre <input type="checkbox"/> Sodium	2377 kJ / 574 kcal 30.3 g 47.2 g 11.1 g 2.7 g 1.6 g 8.5 g 10 mg		
Allergen information	This product contains no known allergens.			
		GS1code	Allergen	P/A/M/L (*)
	1.0	AW	Gluten	A
	2.0	AC	Crustaceans	A
	3.0	AE	Egg	A
	4.0	AF	Fish	A
	5.0	AP	Peanuts	A
	6.0	AY	Soya	A
	7.0	AM	Cow's milk incl Lactose	A
	8.0	AN	Nuts	A
	9.0	BC	Celery	A
	10.0	BM	Mustard	A
	11.0	AS	Sesame	A
	12.0	AU	Sulphite	A
	13.0	NL	Lupines	A
	14.0	UM	Molucs	A
(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.				
GMO & Irradiation Declaration	We declare that all our products, purchased by and delivered by LenersanPoortman for food purposes, are free from GMO according to the regulations EU 1829/2003 and EU 1830/2003 of the European Parliament and the Council. We also certify 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 liners 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.			

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policy will apply.

Component	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
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO