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THE ORIGIN

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

# Organic Sunflower

SUU/1/2025/O

Date of report: 15.09.2025 (Valid until further notice) (Valid until further notice)

## Raw material specification

| | |
|---|---|
| **Gluten free suitable** | No |
| **Ingredients** | Sunflower (Helianthus annuus) |
| **LOT** | SUU/1/2025/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)** | 46.5 | Soxhlet |
| **Of which Saturated fat (g)** | 3.8 | GC/FID |
| **Of which Unsaturated (g)** | 42 | GC/FID |
| **Proteins (g)** | 14 | Volumetric (Kjeldahl) |

## Physical specification

| Parameter | Value | Method |
|---|---|---|
| **1000 grains weight (g)** | 55 | Gravimetric |
| **Broken kernels (%)** | 0.4 | Gravimetric |
| **Granulation (grains larger than 2.2mm) (%)** | 97.8 | Gravimetric, sives 2.2mm |
| **Moisture (%)** | <9 | GAC 2500-INTL |

| Parameter | Value | Method |
|---|---|---|
| **Non-oily impurities (%)** | 2.2 | Gravimetry<br>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<br>Oily impurities: Seeds of other oilseeds not under examination (SRPS EN ISO 658:2008) |
| **Peeled grains (%)** | 0.5 | Gravimetric |
| **Pests (nr./kg)** | Absent | Gravimetric |
| **Test weight (kg/hl)** | 41 | GAC 2500-INTL |
| **Total impurities (%)** | 2.2 | Gravimetric |

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)** | <1 e3 | Enumeration of yeasts and moulds at 25°C |
| **Salmonella spp. (cfu/25g)** | Not detected | Detection of Salmonella |
| **Yeasts (cfu/g)** | <1 e3 | Enumeration of yeasts and moulds at 25°C |

Analyzes carried out in an accredited laboratory

## Heavy metals

| Parameter | Value | Method |
|---|---|---|

| 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, backtippers, walking floor and/or curtainside trailers.