

Pumpkin seeds GWS specification

Sensoric

Color	Natural green to dark green
Odor	Typical pumpkin seeds flavour without flat, stale, rancid or foreign odours.
Taste	Clean and fresh taste typical of pumpkin seeds
Appearance	Whole seeds
Moisture	≤7.5%
Impurity	≤0.05%
Foreign Matter (e.g.stones,glass,metal)	Not allowed
Pests (e.g.mites,maggots,cocoons,insectseggs)	Not allowed
Mould Kernel	Not allowed

	AAA grade	AA grade	A grade
AA rate	98% min	95% min	40% min
Broken/demaged seeds	1%	1%	3%
Dirty kernels	1% max	1% max	2% max
White kernels	Absent	Absent	3%

Microbiological standard value

Testing items	Non-heat treated Maximum value cfu/g	Heat treated Maximum value cfu/g		
Aerobic mesophilic colony count	<1x 10 ⁶	<1x 10 ⁵		
Mould & Yeast	<1x 10 ⁴	<1x 10 ³		
Salmonella	Absent in 25g	Absent in 25g		
E-Coli	<10	<10		



Physical-chemical Parameter

	Max. mg/kg
Lead (Pb)	<0.2
Cadmium (Cd)	<0.1
Pesticide residues	Conform EU regulation

Allergens table

ALLERGENS	IN CONTAIN	CROSS CONTAMINATION	ALLERGENS	IN CONTAIN	CROSS CONTAMINATION
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof,	No	No
Crustaceans and products thereof.	No	No	Celery and products thereof.	No	No
Eggs and products thereof.	No	No	Mustard and products thereof	No	No
Fish and products thereof	No	No	Sesame seeds and products thereof	No	No
Peanuts and products thereof.	No	No	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO 2		No
Soybeans and products thereof	No	No	Lupin and products thereof.	No	No
Milk and products thereof (including lactose)	No	No	Molluscs and products thereof	No	No

"Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply."

Component Manufacturer "Nuts in (Applies when bought in small quantities that need re-packaging)" "Nuts in Bulk

In Product	"Processed in
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Same Equipment" Handled	on Site	In Produ	ıct	Process	ed in Sam	e Equipm	ent	Handle	d on Site	
Cereals containing GLUTEN	N and proc	lucts there	of	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 / SHELLI	FISH	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 derivative	esNO	NO	NO	NO	YES	YES				
MILK (LACTOSE) or its de	rivatives	NO	NO	NO	NO	YES	YES			
NUTS, tree nuts: NO	NO	NO	NO	YES	YES					
CELERY, including celeriad	c and its de	erivatives	NO	NO	NO	NO	YES	YES		
MUSTARD, referring to all	parts of th	ne plant ar	d derivati	ves there	of NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivat	ives	NO	NO	NO	NO	YES	YES			
SULPHITES >10ppm - Sul	phite quan	tity to be	given in p	pm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO				

Qualification of Suppliers:

The suppliers have to be BRC, ISO and/or HACCP certified and have good experience for exporting to EU for more than 5 years.

Equipment for processing and admixture-removing : The goods have to be processed by color Sortex, X-ray machine and Metal-detector to ensure no glass, no stones and no metals. Hand selection by well-trained employees under adequate lightening is required to remove undesired, imperfect kernels/admixtures.

Storage:

The goods has to be stored in dry conditions, clean, without any off-flavor, without pest. From April till October, the goods must be stored into cold warehouse with temperature between 5 to 12 $^{\circ}$ C.

Fumigation:

The goods have to be fumigated for at least 72 hours with aluminum phosphide (mephylbromide not allowed) one week before loading during April to Oct. No fumigant is allowed in

Packing:

All packing materials have to meet the standards of EU. This needs to be proven with a

migration test. Outer packing should be cartons, the inner packing is vacuumed without

oxygen absorber. Paper bags are allowed after approval by buyer.

Shelf life

24 months from processing date.

GMO & NON-Irradiation:

No GMO according 1829/2003 and 1830/2003 Supplier declares that the product is free from GMO's and not treated with ionized radiation.

Nutritional table

Energy	559 kcal	Fat	49 g
Carbohydrates	10.7 g	Saturated fat	8.7 g
Sugars	1.4 g	Dietary Fibre	6 g
Protein	30.2 g	Salt	17.5 mg

(From USDA database)