

Organic pumpkin Shine Skin Kernels specification

Sensoric

Color	Light green to natural green
Odor	Typical pumpkin seeds flavour without flat, stale, rancid or foreign odours.
Taste	Typical pumpkin seeds taste.
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
Size	8mm up	6-8mm	-
Green kernels	98% min	95% min	20% min
Broken/demaged seeds	1% max	3% max	5% max
Impurity	0.05% max	0.05% max	0.05% max
White kernels	Absent	Absent	Absent
Foreign material (Glass,	Absent	Absent	Absent
stone, plastic, metal etc)			

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

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

Country of origin:

China

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 must 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.

Packing:

All packing materials have to meet the standards of EU..

Shipping mark:

The suppliers are not allowed to put their own communications and websites on the Packing/labels. Only name of the commodity, size, production date, import country, lot no. and best before date are allowed to be stated on labels, or just use CIQ labels. Special shipping mark, if needed, will be informed otherwise.

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:

Not allowed.

Container examine and loading:

Container should be strictly examined before loading to ensure no rust trace, no off odor, no contaminations etc. people should be present in the whole course of container loading so that to avoid the enter of rats. Night loading is not allowed for live worm/insect flying in. No loading is allowed without sufficient water proof cover in rainy days. All 6 sides of containers should be put with card boards.

Vessel booking requirements:

Vessel is requested in principle with 14 days of free demurrages and containers detention. The shipping company need to promise ETA before shipment. In case of transshipment, the supplier need to inform the buyer in advance how long time it will need for transshipment.

Shelf life

24 months from processing date.

GMO & NON-Irradiation:

No GMO according 1829/2003 and 1830/2003. Supplier declares that the products supplied to our supplier is free from GMO's and not treated with ionized radiation.

Test report

For each lot of products shipped, the supplier should provide test report stating the major quality specifications including best before date. Full-screen pesticide report must be provided as well.

Shipping documents sending

The supplier is requested to send the relative shipping documents to the buyers or present to the collecting bank (according to the contract) within 2 weeks after B/L date, especially for goods to UK. Delay in sending documents might cause extra port charges, if any, should be for the supplier's account.

Nutritional table (100g)

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)