

SUNFLOWER KERNELS

Sunflower Kernels - Bakery Grade



Scientific name: Helianthus annuus L.

Hulled, ready for bakery and granola

Hulled bakery-grade sunflower kernels with uniform appearance and high oil content. Ideal for bread, granola, energy bars, halva, and confectionery. Cleaned and graded at our facility.

CHARACTERISTICS

Appearance	Healthy, clean, of the same variety
Colour	White-cream
Odour	Pure, natural, typical for sunflower kernels

PHYSICAL & CHEMICAL PROPERTIES

Purity	≥ 99.9%
Moisture	≤ 9%
Damaged kernels	≤ 3%
Residual hulls	≤ 0.1%
Oil content	~46%

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
Big-bag 1 MT · vacuum-pack 12.5 / 25 kg

STORAGE / SHELF LIFE
12 months under dry conditions (humidity ≤ 70%,
temperature ≤ 25 °C)

INCOTERMS
FCA · FOB · CIF · CPT · DAP · DDP

SCIENTIFIC NAME
Helianthus annuus L.

CERTIFICATIONS

