

SUNFLOWER KERNELS

Sunflower Kernels - Chips



Scientific name: Helianthus annuus L.

Broken kernels for ingredients and bakery

Broken sunflower kernel fragments - a cost-effective ingredient for bread, halva, granola, and cold-pressed oils. By-product of the kernel sorting process.

CHARACTERISTICS

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

PHYSICAL & CHEMICAL PROPERTIES

Purity	≥ 99.5%
Whole kernels	≤ 30%
Moisture	≤ 9%

LOGISTICS & ORIGIN

ORIGIN
Republic of Moldova / Black Sea region

MINIMUM ORDER
22 MT

PACKAGING
Big-bag 1 MT · PP bags 25 / 50 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

