

QUALITY STANDARD SUNFLOWER KERNELS

Physical characteristics

Taste	Good, typical, distinctive
Odor	Good, clean, fresh aroma
Texture	Firm
Humidity	Not more than 10%, not less than 4%
Shelf life since Prod. Date	12 months

	CONFECTION		BAKERY	
	GOAL	LIMIT	GOAL	LIMIT
Size (u/oz.)	500	600	650	750
Unshelled (%)	0	0,01	0	0,1
Unshelled 1 to 1/8 (%)	0	0,1	0	0,25
Unshelled-Sticktites (-1/8)	0	0,1	0	1
Foreign Material (%)	0	0	0	0,1
Broken (%)	5	10	5	10
Heat damage (%)	0	0,5	0	0,5
Insect damage (%)	0	0,1	0	0,1

CHIPS	
Size	Select: mostly ½ Kernel. Medium: mostly ¼ Kernel. Fine: less de ¼ kernel.
Sclerotinia	0.10
Moisture	8% max

