

Organic Sunflower Seed Kernels



Price: ~~\$3.00~~ Original price was: \$3.00.\$2.80Current price is: \$2.80.

What is Organic Sunflower Seed Kernels?

Organic Sunflower Seed Kernels are meticulously harvested from 100% pure, organically grown sunflowers. After harvesting, the seeds undergo a gentle mechanical dehulling process to separate the kernel from its outer shell. The kernels are then carefully cleaned and sorted to ensure only the highest quality, whole, and unblemished seeds are selected. The organic certification guarantees that the sunflowers are cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic Sunflower Seed Kernels are highly valued for their balanced nutritional profile and versatility:

- **Nutrient-Dense:** They are an excellent source of **Vitamin E, magnesium, selenium,** and healthy fats (monounsaturated and polyunsaturated).

- **Good Source of Protein & Fiber:** Contributing to satiety and digestive health.
- **Mild, Neutral Flavor:** Their delicate nutty taste makes them compatible with both sweet and savory applications without overpowering other flavors.
- **Crunchy Texture:** Adds a satisfying bite to various foods.

With their robust nutritional benefits and adaptable nature, our **Organic Sunflower Seed Kernels** are the ideal ingredient for manufacturers looking to enhance the health profile, texture, and appeal of their products with a clean and transparent ingredient.

Specifications

Organic Sunflower Seed Kernels: Natural, unroasted, unsalted.

Attribute	Details
Common Names	Organic Hulled Sunflower Seeds, Organic Sunflower Hearts
Latin Name	<i>Helianthus annuus</i>
Source	100% Organic Sunflower Seeds
Processing	Dehulling, cleaning, sorting
Appearance	Oval-shaped kernels, light grey to off-white
Flavor	Mild, nutty, slightly buttery
Texture	Firm, crunchy
Purity	Typically $\geq 99.9\%$ (no shells, foreign matter)
Moisture Content	Max 10%
Oil Content	45-55% (typical)
Protein Content	20-25% (typical)
Fatty Acid Profile	Rich in Linoleic Acid (Omega-6), Oleic Acid (Omega-9)
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent, low total plate count)

Attribute	Details
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Nutritional Powerhouse:** Rich in **Vitamin E**, a powerful antioxidant; essential minerals like **magnesium** and **selenium**; and beneficial **polyunsaturated and monounsaturated fats**.
- **Excellent Plant-Based Protein Source:** Contributes to muscle maintenance and satiety, making it ideal for vegan and vegetarian products.
- **High in Dietary Fiber:** Supports digestive health and contributes to a feeling of fullness.
- **Allergen-Friendly Alternative:** Naturally free from major allergens like gluten, dairy, and soy. Often used as a safe, delicious **nut-free alternative** in recipes and facilities.
- **Mild, Versatile Flavor:** Its delicate nutty taste blends seamlessly into both sweet and savory formulations without overpowering other ingredients.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for pure and transparent ingredients.
- **Satisfying Crunchy Texture:** Adds an appealing textural element to a wide array of products.

Applications

Our **Organic Sunflower Seed Kernels** are incredibly versatile and in-demand ingredients for a multitude of B2B applications across the food, snack, and bakery industries:

- **Snack Industry:**
 - Directly for **packaged snacking** (roasted or unroasted).
 - Ingredients in **trail mixes**, nut-free snack mixes, and healthy snack blends.
- **Bakery & Confectionery:**
 - Inclusion in **breads, muffins, cookies, granolas**, and healthy bars for added crunch, nutrition, and flavor.
 - Used in **gluten-free and nut-free baked goods**.
 - Topping for pastries and desserts.
- **Cereal & Breakfast Products:**

- Ingredients in **granola, muesli, oatmeal**, and breakfast cereal blends.
- **Salads & Savory Dishes:**
 - Topping for **salads, roasted vegetables**, and as an ingredient in savory plant-based dishes.
- **Butters & Spreads:**
 - Used to produce **sunflower seed butter (SunButter®)** as a popular nut-free alternative.
- **Nutraceuticals & Dietary Supplements:**
 - As a whole-food ingredient in protein blends, meal replacements, or superfood mixes.

Why Choose Our Organic Sunflower Seed Kernels?

Partnering with us for your **Organic Sunflower Seed Kernel** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Meet Allergen-Free Demands:** Capitalize on the growing need for nut-free solutions, offering a safe and delicious alternative.
- **Boost Nutritional Profiles:** Naturally enhance your products with essential vitamins, minerals, healthy fats, protein, and fiber.
- **Guaranteed Organic Certification:** Our kernels adhere to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Quality & Purity:** Our meticulous processing ensures consistently high-quality, clean, and unblemished kernels batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: Are your Organic Sunflower Seed Kernels truly nut-free and suitable for allergen-sensitive facilities?

A: While we guarantee our **Organic Sunflower Seed Kernels** are naturally nut-free, cross-contamination prevention depends on your specific facility's practices. We ensure stringent protocols on our end to minimize cross-contact with common allergens during processing and packaging. Please discuss your specific allergen protocols with our sales team.

Q: What is the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Sunflower Seed Kernels** typically have a shelf life of **12-18 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and strong odors, in their original sealed, airtight packaging. Refrigeration or freezing can extend shelf life, especially after opening.

Q: Can these kernels be roasted or seasoned by the buyer?

A: Yes, our kernels are supplied **unroasted and unsalted**, making them ideal for further processing such as roasting, seasoning, or incorporation into complex formulations, giving you full control over the final product.

Q: Is your Organic Sunflower Seed Kernels non-GMO?

A: Yes, as a certified organic product, our **Organic Sunflower Seed Kernels** are inherently **Non-GMO**, as they are derived from organically cultivated sunflowers grown without genetically modified organisms.

Q: What are the main benefits of using sunflower seeds compared to other nuts or seeds?

A: Sunflower seeds offer a unique combination of **Vitamin E**, **selenium**, and **magnesium**, making them particularly beneficial for antioxidant and heart health. They are also a popular and safe **allergen-friendly alternative** to tree nuts and peanuts, catering to a wider consumer base.

Packing



Want to learn more about this product or have any questions?

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