

# Value-added services to meet customer demand

- Food safety assurance with SQF-certified facility
- Product handling and process flow designed to mitigate risk
- All processes located in one convenient location
- Controlled environment processing areas also mitigate risk
- Peanut-free and tree nut-free facility
- Farm-to-table manufacturing for maximum freshness

## Pasteurization

- Pasteurization of raw food products continues to trend higher as consumers become more discerning about food safety. The process of pasteurization reduces pathogens to an acceptable level for consumption.
- Three-step pasteurization process with a validated 5 log reduction:
  - ➔ Conditioning (pre-heating)
  - ➔ Pasteurization
  - ➔ Cooling
- Water activity, temperature, relative humidity, airflow, air quantity and dwell time are controlled to effectively pasteurize the product while maintaining its original characteristics.
- Equipment specifically engineered for sunflower kernel
- Continuous flow process for consistent product treatment.
- Fully automated process designed for gentle handling of product.
- No post-pasteurization drying required.
- Improved shelf life.

## Roasting

- Custom roasting is available for both in-shell and kernel sunflowers; oil roasted for kernel and dry roasted for in-shell.
- Roasted in-shell and kernel are available with or without salt.
- Packaging can be customized from 1 oz. snack packs to 2,000 lb. totes.
- Custom retail packaging is available.
- Non-GMO, allergen free sunflower oil used for roasting

