

1. General product information

Sales description:	Linseed brown
Freshness ratio/ concentration factor:	100%
Country of origin:	Russia, Kazakhstan, Ukraine, Eastern Europe, EU, further possible
Ingredients (descending in %):	Brown linseed, 100%

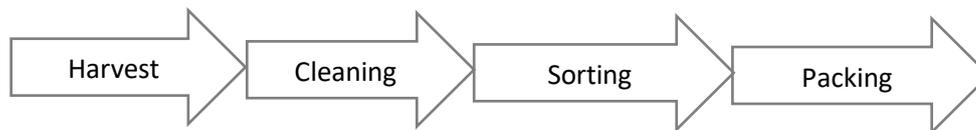
2. Description / production process

Linseed of *Linum usitatissimum*, a plant also known as flax, of the genus flax from the linseed family. Linseed typically characterised by a flat, oval shape in the colours light to dark brown.



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The product can be consumed raw or processed, with or without other food.



3. Sensory characteristics

Appearance:	Medium to dark brown, flat, elongated seeds
consistency	Crunchy
Odor/Flavor:	characteristic, fresh, no foreign smell/taste

4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content / humidity		10	%
Purity	99,9		%
Foreign material of plant origin / foreign seeds		0,1	%
Additions	-	-	-

5. Residues and contaminations

<u>Parameters</u>	<u>Requirements</u>
Pesticide residues:	In accordance with the current EU regulation for maximum levels of pesticide residues in or on foodstuffs.
Contamination and chemical residues:	In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs as amended.

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	Product specification Linseed brown conv Product: 26400	Version: 02
		Valid on: 17.01.2020
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6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	10.000.000	KbE/g
Mildew	100.000	KbE/g
Escherichia Coli	100	KbE/g
Salmonellae	negativ	/125 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	498 /2058
Grease	g	37
- thereof saturated fatty acids	g	3,6
Carbohydrates	g	7,7
- thereof sugar	g	7,7
Fibres	g	23,0
Protein	g	22,0
Sodium	g	0,03

Origin of the indications:
 the data was calculated
 / analyzed by the vendor

8. Packaging and shelflife

Packaging: 25 kg vacuum pack
 Shelflife: 12 months (unopened in original bag)
 Storage conditions: Cool (< 15 °C), dry (<60 % relative humidity) and dark

9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product:		Cross-contamination in product:	
	Yes: +	No: -	Yes: +	No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-	+	-
Crustaceans and products thereof	-	-	-	-
Eggs and products thereof	-	-	-	-
Fishes and products thereof	-	-	-	-
Peanuts and products thereof	-	-	-	-

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Soybeans and products thereof	-	+
Milk and products thereof (including lactose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof		
Cellery and products thereof	-	-
Mustard and products thereof	-	+
Sesame seeds and products thereof	-	+
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

*No entry: No information available.

Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	+
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	+
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
Macadamia / nuts	-	-
<i>Nuts (edible nuts)</i>	-	-
Celery	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Mustard	-	+
Sesame seeds	-	+
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l, expressed as SO ₂	-	-
Lupines	-	-
Molluscs	-	-
Additional allergens, Lactose	-	-
Cocoa	-	-
glutamate (E620-E625)	-	-
Chicken	-	-
Coriander	-	-
Maize	-	+
Pulses	-	+
Beef	-	-
Pork	-	-
Carrots	-	+

* No entry: No information available.

12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore, there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation. It complies with the **Novel Food Regulation (EC) No. 258/97** and the implementing decision 2013/50/EU.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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