

	<b>Product-specification</b> <b>ORGANIC Spirulina Powder</b> Product number: 57500	Version: 1
		Valid since: 16.06.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		Page 1 of 5  DE-ÖKO-006

### 1. General product information

Sales description: Spirulina platensis powder  
 Freshness ratio/  
 concentration factor: 100 %  
 Country of origin: China  
 Ingredients (descending in %): 100 % organic Spirulina platensis powder

### 2. Description / production process

Spirulina mass is obtained in shallow, subtropical and tropical salty waters. The optimum growth of spirulina is determined by the amount of carbon dioxide. The product can be consumed raw and processed with or without other foods.



### 3. Sensory characteristics

Appearance: Green fine powder  
 Consistency: Corase powder / flour, without clumps  
 Odor/Flavor: CharaTypical of the species, without foreign smell / taste

### 4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		7	%
Ashes		7	%
Fat content		3-6	%

### 5. Resiudes and contaminations

<b>Parameters</b>	<b>Requirements</b>
Pesticide residues	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

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## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	< 100.000	KbE/g
Yeasts	<300	KbE/g
Molds	<300	KbE/g
Staphylococcus aureus	undetectable	KbE/g
Escherichia Coli	undetectable	KbE/g
Salmonellae	negative	/250 g

## 7. Nutritional value

	unit	per 100 g
Energy	Kcal / kJ	366/1548
Fat	g	3,3
- thereof saturated fatty acids	g	1,7
Carbohydrates	g	18,0
- Sugar	g	3,1
Protein	g	61,0
Salt	g	0,64

Origin of the data:  
 the data was  
 calculated / the data  
 was analysed

## 8. Packaging and shelflife

Packaging: 20/25 kg cardboard drums with PE-Inliner  
 Shelflife: 24 months (unopened in original container)  
 Storage conditions: Cool (< 22 °C), dry (< 65 % 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 f

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## 11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product		Cross-contamination in the product	
	Yes: +	No: -	Yes: +	No: -   if yes, amount (mg / kg)
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.	-	-	-	
Soybeans and products thereof.	-	-	-	
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	-	-	-	
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	-	-	-	
Celery 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 <sub>2</sub> .	-	-	-	
Lupin and products thereof.	-	-	-	
Molluscs and products thereof.	-	-	-	

Allergens of the LeDa bzw. ALBA-List	In product		Cross-contamination in the product:	
	Yes: +	No: -	Yes: +	No: -   Present in production if yes, amount (mg / kg)
<b>Legal allergens</b>				
Wheat	-	-	-	
Rye	-	-	-	
Barley	-	-	-	
oats	-	-	-	
Spelt	-	-	-	
Kamut	-	-	-	
<i>Gluten</i>	-	-	-	
crustaceans	-	-	-	
Egg	-	-	-	
Fishes	-	-	-	
Peanuts	-	-	-	

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Allergens of the LeDa bzw. ALBA-List	In product		Cross-contamination in the product:	
	Yes: +	No: -	Present in production	if yes, amount (mg / kg)
Soy	-	-		
Milk	-	-		
Almonds	-	-		
Hazelnuts	-	-		
Walnuts	-	-		
Cashews	-	-		
pecans	-	-		
Brazil nuts	-	-		
pistachios Queensland	-	-		
Macadamia / nuts	-	-		
Nuts (Nuts)	-	-		
celery	-	-		
mustard	-	-		
Sesame seeds	-	-		
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l , expressed as SO2	-	-		
lupines	-	-		
molluscs	-	-		
additional allergens				
lactose	-	-		
cocoa	-	-		
Glutamate (E620 - E625)	-	-		
hen	-	-		
coriander	-	-		
Corn	-	-		
legumes	-	-		
beef	-	-		
pork meat	-	-		
carrots	-	-		

## 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.

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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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