
	<p align="center"><b>Product-specification</b>  <b>ORGANIC Rose hip</b>  <b>powder</b></p> <p align="center">product number: 75600</p>	Version: 5 Valid since: 15.07.2019
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 4  DE-ÖKO-006

### 1. General product information

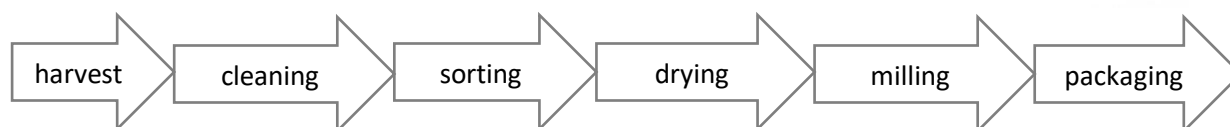
Sales description: Rose hip, milled  
Freshness ratio/ concentration 100 %  
factor:  
Country of origin: Argentina  
Ingredients (descending in %): 100 % Rose hip, milled

### 2. Description / production process

The rose hip also called *Rosa Canina* / *Rosa Rubiginosa* is a wild rose species that has been grown in South America for almost two centuries. The rose hip is typically characterised by its red or orange-brown colour.



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



### 3. Sensory characteristics

Appearance: Red- or orange-brown powder, slight differences possible  
Consistency: powder  
Odor/Flavor: Characteristic, without foreign odors/flavors



### 4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		12	%
Purity	-	-	%
Foreign materials of plant origin/ foreign seeds	-	-	%
Additions	-	-	-

### 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.

Geändert am:	12.06.2020	Carolin Berger	Reason for change: new address
Geprüft am:	12.06.2020	Günther Braun	
Freigegeben am:	12.06.2020	Günther Braun	

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## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	10.000.000	KbE/g
Yeasts	1.000	KbE/g
Molds	1.000	KbE/g
Enterobacteria	10.000	KbE/g
Escherichia Coli	10.000	KbE/g
Salmonellae	negative	/100 g

## 7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	224/920
Fat	g	1,6
Carbohydrates	g	49
- Sugar	g	18
Fiber	g	63
Vitamine C	mg	400
Protein	g	3
Sodium	g	< 0,1 g

*Origin of the data: the  
data was calculated /  
the data was analyzed*

## 8. Packaging and shelflife

Packaging: 20 kg / 25 kg Polypropylenbags or paperbags with PE-Inlay  
Shelflife: 24 months  
Storage conditions: cool, dry and protected from light (<65 % rel. humidity)



## 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.



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## 11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product Yes: + No: -	Cross-contamination in the product Yes: +   if yes, amount (mg / kg) 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.	-	-	
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)
Legal allergens					
Wheat			-	-	
Rye			-	-	
Barley			-	-	
oats			-	-	
Spelt			-	-	
Kamut			-	-	
Gluten			-	-	
crustaceans			-	-	
Egg			-	-	
Fishes			-	-	
Peanuts			-	-	
Soy			-	-	
Milk			-	-	
Almonds			-	-	
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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination in the product:	
	Yes: + No: -	Present in production Yes: + No: -	if yes, amount (mg / kg)
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.

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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