

	Product specification ORGANIC Chia seeds black product number: 11000	Version: 7
		Valid since: 15.07.2019
Frankenheimer Str. 33 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4

1. General product information

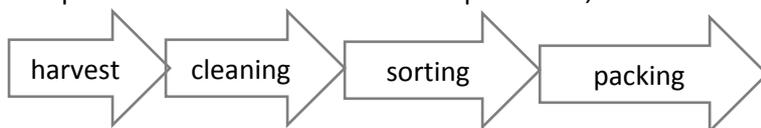
Sales description: ORGANIC Chia seeds (*Salvia hispanica*)
Freshness ratio/ concentration factor: 100 %
Country of origin: Paraguay, Argentina, Mexico, Bolivia, further possible
Ingredients (descending in %): 100 % Chia seeds black

2. Description / production process

Chia seeds from *Salvia hispanica*, a plant of the genus *Salvia* from the *Lamiaceae* family. Chia seeds are typically characterized by the small, oval shape in grey, black and with a share of about 5% white seeds.



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



3. Sensory characteristics

Appearance: Very small oval seeds, ca. 1 – 2 mm big, slight color variations are possible
Consistency: Firm
Odor/Flavor: Characteristic, fresh, without foreign odors/flavors

4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		9	%
Purity	99,95		%
Foreign materials of plant origin/ foreign seeds		0,05	%
Additions	-	-	-

5. Residues and contaminations

Parameters	Requirements
Pesticide residues	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues	According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

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6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	500	KbE/g
Molds	500	KbE/g
Enterobacteria	1.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	n.n.	/25 g

7. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	444 / 1832
Fat	g	31,1
- saturated fatty acids	g	3,8
- polyunsaturated fatty acids	g	24,2
- Omega 3	g	18,5
Carbohydrates	g	4,5
- Sugar	g	0,8
Fiber	g	31,4
Protein	g	21,2
Sodium	g	max. 0,03

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

8. Packaging and shelflife

Packaging: 25 kg multilayer paper bags
Shelflife: 24 months (closed in the original package)
Storage conditions: cool (15 – 20 °C), dry (45 – 65 % rel. humidity) and protected from light.

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		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 ₂ .	-	-	-	
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	-	-	-	
<i>Gluten</i>	-	-	-	
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	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. 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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