

	Product specification ORGANIC Amla Powder Product: 14430	Version: 4
		Valid since: 03.05.2021.
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 5  DE-ÖKO-006

General product information

Sales description:	Amalaki Powder
Freshness ratio/ concentration factor:	100%
Country of origin:	India
Ingredients (descending in %):	100 % Amalaki

1. Description / production process

The Amla powder (*Emblica Officinalis*) is made from the Amalaki berry (Indian gooseberry). The light green berry comes from the milkweed family in the low Indian mountain ranges.

The fruits are gently dried and then ground. In the end, an Ayurvedic spice powder is created, which is gluten-free, artificial preservatives and colorings.



2. Sensory characteristics

Appearance:	Light brown powder
Odor/Flavor:	Typical of the species, fresh, without any foreign smell / taste

3. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		10,0	%
Ash content		15	%
Foreign materials of plant origin/ foreign seeds		2	%

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4. Residues and contaminations

Parameters

Pesticide residues:

Contamination and chemical residues:

Requirements

BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.

According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

5. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	100	KbE/g
Molds	100	KbE/g
Bacillus cereus	100	KbE/g
Escherichia Coli	10	KbE/g
Enterobacteriaceae	10	KbE/g
Salmonellae	negativ	/125 g

6. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	322 / 1347
Fat	g	1,0
- saturated fatty acids		0,1
Carbohydrates	g	63,6
-Sugar		8,4
Fiber	g	1,3
Salt	g	0

Origin of the data:
 the data was
 calculated / the data
 was not used

7. Packaging and shelflife

Packaging: 20 / 25 kg bag

Shelflife: 24 months (closed in the original package)

Storage conditions: cool (< 20 °C), dry (< 65 % rel. humidity) and protected from light.

8. 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.

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9. 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.

10. 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	-	-
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	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (edible 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)	-	-
Chicken	-	-
Coriander	-	-
Corn	-	-
Legumes	-	-
Beef	-	-
Pork meat	-	-
Carrots	-	-

*No entry: No information available.

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11. 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.

This specification contains guide values. Variations 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 checking the suitability of our products through your own tests.

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