
	<b>Product specification</b>  <b>ORGANIC Psyllium Protein Powder</b>  Product: 37750	Version: 4 Valid since: 03.05.2021
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

### General product information

<b>Sales description:</b>	Psyllium Protein Powder
<b>Freshness ratio/ concentration factor:</b>	100%
<b>Country of origin:</b>	India
<b>Ingredients (descending in %):</b>	100 % Psyllium Protein Powder

### 1. Description / production process

The psyllium protein is extracted from the psyllium plantago ovata. It is typically characterized by a brownish-white powder.

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



### 2. Sensory characteristics

Appearance:	Brown to brownish-white powder, slight color deviations are possible
Consistency:	Powder
Odor/Flavor:	Typical of the species, fresh, without foreign odors/flavors



### 3. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		12	%
Swelling	12		ml/g
Ash		4	%
Additions	-	-	-

### 4. Residues and contaminations

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

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## 5. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	50.000	KbE/g
Yeasts	5.000	KbE/g
Molds	5.000	KbE/g
Escherichia Coli	negativ	KbE/g
Salmonellae	negativ	/25 g

## 6. Nutritional value

	Unit	per 100 g
<b>Brennwert</b>	<b>Kcal / kJ</b>	<b>407,23 / 1705</b>
<b>Fat</b>	<b>g</b>	<b>9,69</b>
-saturated fat		1,59
-monounsaturated fatty acids		2,62
-of which polyunsaturated fatty acids		5,46
<b>Carbohydrates</b>	<b>g</b>	<b>48,61</b>
-Sugar		8
<b>Fiber</b>	<b>g</b>	<b>37,74</b>
<b>Protein</b>	<b>g</b>	<b>31,4</b>
<b>Salt</b>	<b>mg</b>	<b>0,24</b>

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

## 7. Packaging and shelflife

Packaging: 25 kg bag, water-resistant / multi-layer paper bag with PE inliner  
 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.

## 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.

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#### 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 <sub>2</sub>	-	-
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: -
<b>Legal allergens</b>		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
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 SO <sub>2</sub>	-	-
Lupines	-	-
Molluscs	-	-

\*No entry: No information available.

### 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. 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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