
	<b>Product Specification</b> <b>BIO Ashwagandha Powder</b>  product number: 53750	Version: 2 Valid since: 16.01.2020
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 4  DE-ÖKO-006

### 1. General product information

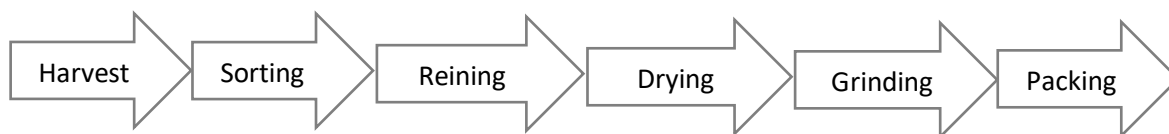
Sales description:	Ashwagandha powder (Withania somnifera)
Freshness ratio/ concentration factor:	100 %
Country of origin:	India
Ingredients (descending in %):	100 % Ashwagandha powder

### 2. Description / production process

Ashwaganda powder withania somnifera, also known as sleeping berry, is made from the root of the ashwaganda plant. After harvesting, the roots are sorted, cleaned and gently dried. They are then ground into powder.



The product can be consumed raw and processed with or without other foods.



### 3. Sensory characteristics

Appearance/colour:	White-grey to creamy colour, fine powder
Consistency:	Powder
Odor/Flavor:	typical of the species without foreign smell / without foreign taste



### 4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content	5,0	10,0	%
Purity		100,0	%
Ash content		12,0	%
Additions	Without	Without	-

### 5. Resiudes and contaminations

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

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product Specification</b> <b>BIO Ashwagandha Powder</b>	Version: 2
		Valid since: 16.01.2020
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>	product number: 53750	page 2 of 4
		 DE-ÖKO-006

## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Molds	1.000	KbE/g
Mildew	1.000	KbE/g
Staphylococci	Negativ	KbE/g
Escherichia Coli	Negativ	KbE/g
Salmonellae	Negativ	/125 g

## 7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	277/1159
Grease	g	0,3
Carbs	g	46,9
-Which sugar	g	10,7
Fibres	g	36
Protein	g	3,7
Sodium	g	0,2

origin of the  
information: the data  
has been  
calculated/analysed by  
the supplier

## 8. Packaging and shelflife

Packaging: 25 kg paper bags  
Shelflife: 36 months (In unopened original packaging)  
Storage conditions: Cool, dry, dark at room temperature and <65% relative humidity

## 9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have an audited 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.

## 11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination in the 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.	-	-



Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product Specification</b> <b>BIO Ashwagandha Powder</b>  product number: 53750	Version: 2
		Valid since: 16.01.2020
		page 3 of 4  DE-ÖKO-006

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	-	-
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: -
<b>Legal allergens</b>		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
Celery	-	-
Mustard	-	-

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product Specification</b> <b>BIO Ashwagandha Powder</b>  product number: 53750	Version: 2
		Valid since: 16.01.2020
		page 4 of 4  DE-ÖKO-006
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>		

Allergens of the LeDa bzw. ALBA-List	In product Yes: + No: -	Cross-contamination in the product: Yes: + No: -
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.

Changed on:	12.06.2020	Carolin Berger	Reason: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	