
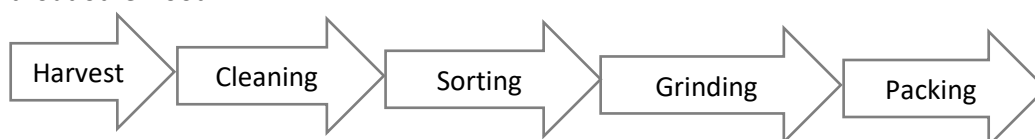
	<b>Product-specification</b>  <b>ORGANIC Chlorella vulgaris powder</b>  product number: 57100	Version: 05
		Valid since: 16.12.2021
		page 1 of 4  DE-ÖKO-006
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>		

## 1. General product information

Sales description:	Chlorella vulgaris powder
Freshness ratio/ concentration factor:	100 %
Country of origin:	China, further possible
Ingredients (descending in %):	100 % ORGANIC Chlorella vulgaris powder

## 2. Description / production process

Chlorella is a genus of freshwater algae. Chlorella is not a seaweed, but thrives as naturally as possible in alkaline water. The algae have existed on earth for about 3.5 billion years and can be absorbed particularly well by the human organism. The product can be consumed raw or processed, with or without other food.



## 3. Sensory characteristics

Appearance/colour	light to medium green powder
Consistency:	Powder
Odor/Flavor:	Species-typical, odorless/tasteless



## 4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content		7,0	%
ashes		7,0	%
Additions	-	-	-

## 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:	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

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## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	300	KbE/g
Molds	300	KbE/g
Escherichia Coli	absent	KbE/g
Salmonellae	absent	/25 g

## 7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	346 / 1448
Fat	g	6,7
- saturated fatty acids	g	0,95
Carbs	g	11,2
-Which sugar	g	3,7
Protein	g	57,5
Salt	g	0,0423

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

## 8. Packaging and shelflife

Raw material packaging: 20/25 kg bags with PE liner  
 Customer packing: 2kg, 1kg, 500gr, 250gr und 200gr Doypack  
 Shelflife: 24 months (closed in the original package)  
 Storage conditions: cool (< 22 °C), dry (< 65 % rel. humidity) and protected from light



## 9. Certificate

GB Food GmbH is IFS Wholesale and BIO certified. 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: + 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	-	-
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 Yes: + No: -	Cross-contamination in the product: Yes: + No: -
<b>Legal allergens</b>		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

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