

	Product specification ORGANIC Spirulina tablets 500mg Product: 57600	Version: 04 Valid since: 13.12.2021.
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4  DE-ÖKO-006

1. General product information

Sales description:	ORGANIC Spirulina platensis pellets / tablets
Freshness ratio/ concentration factor:	100%
Country of origin:	Central America, Asia, Africa, Australia, others possible
Ingredients (descending in %):	100% ORGANIC Spirulina platensis pellets

2. Description / production process

Spirulina-Masse wird in flachen, subtropischen sowie tropischen, salzigen Gewässern gewonnen. Das Wachstumsoptimum der Spirulina wird von der Kohlenstoffdioxidmenge bestimmt.

The product can be consumed in the crude and processed state with or without other foods.



3. Sensory characteristics

Appearance:	Medium to dark green powder compressed into tablets
Consistency:	Tablets
Odor/Flavor:	Typical of the species, without any foreign smell / taste

4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		7,0	%
Ash		7,0	%
Additions	-	-	-

5. Residues 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:	According to the EU regulation setting maximum levels for certain contaminations in food in the applicable version.

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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
Staphylococcus aureus	negativ	KbE/g
Escherichia Coli	negativ	KbE/g
Salmonellae	negativ	/25 g

7. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	366 / 1548
Fat	g	3,3
-Saturated fatty acids		1,7
- of which polyunsaturated fatty acids		
Carbohydrates	g	18,0
-Sugar		3,1
Protein	g	61,0
Salt	g	0,64

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

8. Packaging and shelflife

Raw material packaging: 20/25 kg Cardboard drums with PE inliners
 Customer packing: 500 gr, 250 gr, 200 gr, 180 gr, 150 gr, 90 gr Doypack, PET or glass dose
 BBD of production: 24 months (unopened in the original container)
 Storage conditions: cool (<22 °C), dry (<65 % rel. humidity) and protected from light.

9. Certificate

GB Food GmbH is IFS Wholesale und Organic 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 must not be marked in accordance with Regulations (EC) No. 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 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			-	-
Gluten			-	-
Crustaceans			-	-
Egg			-	-
Fishes			-	-
Peanuts			-	-
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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Carpenter	-	-
Pecans	-	-
Paraness	-	-
Pistachio	-	-
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	-	-

*No entry: No information available.

12. Legal Status

The product complies with the **German and European food law provisions in the currently applicable version**, as well as the current EU regulation on organic farming. The product does not consist of genetically modified organisms, nor does it contain such organisms or is made from them.

There is therefore no labeling requirement. The product and packaging do not contain any intentionally technically produced nanomaterial, so they do not have to be labeled. **The goods were not exposed to any artificial ionizing radiation.**

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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