	<b>Product-specification</b> <b>Chia seeds</b> <b>black conventional</b>  product number: 10000	Version: 10
		Valid since: 14.12.2021
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

## 1. General product information

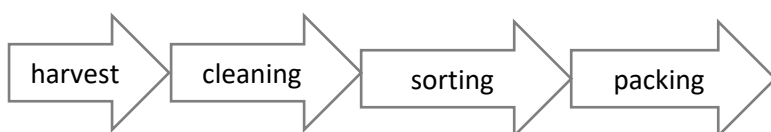
Sales description:	Chia seeds black ( <i>Salvia hispanica</i> )
Freshness ratio/ concentration factor:	100 %
Country of origin:	Paraguay
Ingredients (descending in %):	Chia seeds black, 100 %

## 2. Description / production process

Chia seeds from *Salvia hispanica*, a plant of the genus *Salvia* from the *Lamiaceae* family. Chia seeds are typically characterized by the small, oval shape in grey, black and with a share of about 5% white seeds.



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



## 3. Sensory characteristics

Appearance	Very small oval seeds, ca. 1 – 2 mm big, slight color variations are possible
Consistency:	Firm
Odor/Flavor:	Characteristic, fresh, without foreign odors/flavors


## 4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		9	%
Purity	99,97		%
Foreign materials of plant origin/ foreign seeds		0,03	%
Additions	-	-	-

## 5. Residues and contaminations

Parameters	Requirements
Pesticide residues	Under current EU regulation on maximum levels of pesticide residues in or on foods.
Contamination and chemical residues	According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

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## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	500	KbE/g
Molds	500	KbE/g
Enterobacteria	10	KbE/g
Escherichia Coli	3	KbE/g
Salmonellae	negative	/25 g

## 7. Nutritional value

	Unit	per 100 g
Engery	Kcal / kJ	444 / 1832
Fat	g	31,1
- saturated fatty acids	g	3,8
- polyunsaturated fatty acids	g	24,2
- Omega 3	g	18,5
Carbohydrates	g	4,5
- Sugar	g	0,8
Fiber	g	31,4
Protein	g	21,2
Sodium	g	max. 0,03

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

## 8. Packaging and shelflife

Raw material packaging: 25 kg multilayer paper bags  
Customers packaging: 2kg, 1kg, 500gr, 250gr und 200gr Doypack  
Shelflife: 24 months (closed in the original package)  
Storage conditions: cool (15 – 20 °C), dry (45 – 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

<b>Marking obligation allergens in Annex IIIa to directive 2000/13/EC</b>	In product		Cross-contamination in the product	
	Yes: +	No: -	Yes: +	No: -   if yes, amount (mg / kg)
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.	-	-	-	
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	-	-	-	
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.	-	-	-	

<b>Allergens of the LeDa bzw. ALBA-List</b>	In product		Cross-contamination in the product:	
	Yes: +	No: -	Yes: +	No: -   Present in production if yes, amount (mg / kg)
<b>Legal allergens</b>				
Wheat	-	-	-	
Rye	-	-	-	
Barley	-	-	-	
oats	-	-	-	
Spelt	-	-	-	
Kamut	-	-	-	
<i>Gluten</i>	-	-	-	
crustaceans	-	-	-	
Egg	-	-	-	
Fishes	-	-	-	
Peanuts	-	-	-	
Soy	-	-	-	
Milk	-	-	-	

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Almonds	-	-	
Hazelnuts	-	-	
Walnuts	-	-	
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 complies with the **German and European food regulations** by the respective currently applicable version.

The product is not derived from genetically modified organisms, nor does it contain such or is prepared from these. Thus, there is no labeling requirement. Product and packaging do not contain intentionally engineered nanomaterial, so that they are not classified. The goods were not subjected to artificial ionizing radiation.

It complies with the **Novel Food Regulation (EC) No 258/97** and the Implementing Decision 2013/50/EU.

This specification provides a guide. Variations in appearance, composition, taste and smell due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend that you check the suitability of our products through own tests.

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