
	Product-specification ORGANIC Basil seeds Product number: 11100	Version: 03
		Valid since: 27.09.2022
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 Basil seeds (<i>Ocimum tenuiflorum</i>)
Freshness ratio/ concentration factor:	100 %
Country of origin:	India, more possible
Ingredients (descending, with %):	Basil seeds, 100%

2. Description / production process

Basil seeds are typically characterised by the small oval grains, black-grey in colour. The taste is typical of the species without any foreign taste

Not intended for direct consumption.

For the production of fruit juice and fruit /vegetable juice mixtures.

Max. 3g/200 ml by adding whole basil seeds.



3. Ingredients (in descending order)

Appearance / Color: Small, black-grey grains; swollen: light blue, with thick swelling film
 consistency: Solid; swollen: soft, viscous
 Smell / taste: Spicy, aromatic, slightly seedy

4. Chemical and physical characteristics

	Min.	Max.	Einheit
Water content / moisture		6	%
Purity	99,95		%
Foreign material of plant origin / foreign seeds		0,05	%
Supplements	-	-	-

5. Residues and contaminations



Parameters

Pesticide residues:

Requirements

BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable

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Contamination and chemical residues: In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	KbE/g
Presumptive bacillus cereus	1.000	KbE/g
Molds	10.000	KbE/g
Lysteria monocytogenes	nicht nachweisbar	/25g
Escherichia Coli	10	KbE/g
Salmonellae	0	/25g

7. Nutritional values

	unit	per 100 g	Origin of the data: the data was calculated / the data was analyzed
Energy	Kcal / kJ	1438/350	
Fat	g	19	
- thereof saturated fatty acids	g	2,0	
Carbohydrates	g	1,8	
- Sugar	g	0,5	
Fibres	g	48	
Protein	g	16	
Salt	g	<0,01	

8. Packaging and shelflife

Raw material packaging	25kg multilayer paper bags
Customer packaging	2kg, 1kg, 500gr, 300gr, 250gr und 200gr Doypack
Expiration date	18 months
Storage conditions	Cool (< 18 °C), dry (< 65 % relative 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. GVO 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

Allergens subject to labelling according to Annex IIIa of Directive 2000/13/EC	Included in the product Yes: + No: -	Included in the product due to cross-contamination: Yes: + /if so, No: - /Quantity (mg / kg)
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Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products thereof	-	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soya beans and products thereof	-	+
Milk and products thereof (including lactose)	-	-
Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<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	-	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO	-	-
Lupines and products derived therefrom	-	-
Molluscs and products thereof	-	-

Allergens on the LeDa or ALBA list	Included in the product Yes: + No: -	Contained in the product due to cross-contamination: Yes: + No: -
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Cashew nuts	-	-
Pecans	-	-

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Brazil nuts	-	-
Pistachios	-	-
Macadamia nuts/Queenland nuts	-	-
Nuts	-	-
Celery	-	+
Mustard	-	+
Sesame seeds	-	-
Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO2	-	-
Lupines	-	-
Molluscs	-	-

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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