

E-Mail: info@gb-foods.com

Product specification

ORGANIC Shatavari Powder

Product: 14429

Version: 02 Valid since: 22.12.2021.

Page 1 of 5



DE-ÖKO-006

1. General product information

Sales description: ORGANIC Shatavari Powder

Freshness ratio/ concentration factor: 100% Country of origin: 1ndia

Ingredients (descending in %): 100 Organic Chia - black

2. Description / production process

Das Shatavari oder auch *Asparagus racemosus* Pulver gehört zu den Spargelgewächsen und ist in ganz Indien verbreitet.

Die Hauptpflanze wächst auf kiesigen, felsigen Boden und 1-2 Meter in die Höhe.

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

The product should be heated through before consumption. It can be consumed with or without other foods.



3. Sensory characteristics

Appearance: Light green powder

Odor/Flavor: Arttypical, fresh, without foreign smell / taste

4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		8,0	%
Purity	99,95		%
Foreign materials of plant origin/ foreign seeds		0,05	%

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Version: 02 Valid since: 22.12.2021.

Page **2** of **5**



DE-ÖKO-006

5. Residues and contaminations

Parameters Requirements

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

substances detectable.

Contamination and chemical According to the EU regulation setting maximum levels for certain

residues:

contaminations in food in the applicable version.

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	1.000	KbE/g
Molds	1.000	KbE/g
Escherichia Coli	negativ	KbE/g
Staphylococcus Aureus	negativ	KbE/g
Salmonellae	negativ	/25 g

7. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	310 / 1255
Fat	g	0,38
-monounsaturated fatty acids		0,16
Fiber	g	28,0
Carbohydrates	g	66,9
- Sugar		5,9
Protein	g	5,6
Salt	g	1,4
	<u> </u>	·

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

8. Packaging and shelflife

Raw material packaging: 25 kg bag

Customer packaging: 2kg, 1kg, 500gr, 250gr und 200gr Doypack BBD of production: 24 months (closed in the original package)

cool (< 20 °C), dry (< 65 % rel. humidity) and protected from light. Storage conditions:

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.

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ORGANIC Shatavari Powder

Product: 14429

Version: 02 Valid since: 22.12.2021.

Page **3** of **5**



DE-ÖKO-006

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.

11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product:	Cross-contamination in product:	
. ,	Yes: +	Yes: +	
	No: -	No: -	
Gluten-creals (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)	and products thereof (including lactose) -		
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (Corylus			
avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale),	its (Juglans regia), Cashew (Anacardium occidentale),		
pecans (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia			
excelsa), pistachios (Pistacia vera), Macadamia nuts and Queensland			
nuts (Macadamia ternifolia) 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 / I, expressed as SO2			
Lupin and products thereof	-	-	
Molluscs and products thereof	-	-	

^{*}No entry: No information available.

	In produc	t: Cross-contamination in product:
Allergens of the LeDa bzw. ALBA-List	Yes: +	
	No: -	Yes: +
		No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-

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Product: 14429

Version: 02 Valid since: 22.12.2021.

Page **4** of **5**



DE-ÖKO-006

	In product:	Cross-contamination
		in product:
Allergens of the LeDa bzw. ALBA-List	Yes: +	
	No: -	Yes: +
		No: -
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
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	-	•
Additional allergens		
Lactose	-	•
Cocoa	-	-
Glutamate (E620-E625)	-	•
Chicken	-	-
Coriander	-	-
Corn	-	-
Legumes	-	-
Beef	-	-
Pork meat	-	-
Carrot	-	-
*No entry: No information available.	•	

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Page 5 of 5



DE-ÖKO-006

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. It complies with the Novel Food Regulation (EC) No. 258/97 and the implementing decision 2013/50/EU.

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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