
	Product specification ORGANIC Triphala powder Product: 14431	Version: 02
		Valid since: 22.12.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 5  DE-ÖKO-006

1. General product information

Sales description:	Triphala powder
Freshness ratio/ concentration factor:	100%
Country of origin:	India
Ingredients (descending in %):	Amla, Haritaki, Bibhitaki

2. Description / production process

The ORGANIC Triphala powder is obtained from three fruits of the genus Myrobalane: Amalaki, Haritaki and Bibhitaki and is one of the most famous herbal blends in Indian Ayurveda. Above all, the myrobalans can be found in the tropics. It usually grows there as a tree, now and then as a climbing shrub. The small yellow fruits are harvested by hand in autumn after they have ripe.

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





3. Sensory characteristics

Appearance:	Light brown 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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5. Residues and contaminations

Parameters

Pesticide residues:

Contamination and chemical residues:

Requirements

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

According to the EU regulation setting maximum levels for certain 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
Bacillus cereus	100	KbE/g
Escherichia Coli	< 10	KbE/g
Enterobacteriaceae	< 10	KbE/g
Staphylococcus aureus	negativ	KbE/g
Salmonellae	negativ	/125 g

7. Nutritional value



	Unit	per 100 g
Brennwert	Kcal / kJ	353 / 1490
Fat	g	2,7
-monounsaturated fatty acids		0,5
Carbohydrates	g	65,7
-Sugar		6,4
Fiber	g	10,3
Protein	g	11,2
Salt	g	0,01

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

8. Packaging and shelflife

Raw material packaging: 20 / 25 kg bag
 Customer packaging: 2kg, 1kg, 500gr, 250gr und 200gr Doypack
 BBD of production: 24 months (closed in the original package)
 Storage conditions: cool (< 20 °C), dry (< 65 % rel. humidity) and protected from light.

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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 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: + 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		

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ORGANIC Triphala powder

Product: 14431

Version: 02

Valid since:
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Page 4 of 5



DE-ÖKO-006

Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Carpenter	-	-
Pecans	-	-
Paraness	-	-
Pistachio	-	-
Macadamia / nuts	-	-
<i>Nuts (edible nuts)</i>	-	-
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	-	-

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*No entry: No information available.

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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