

### General product information

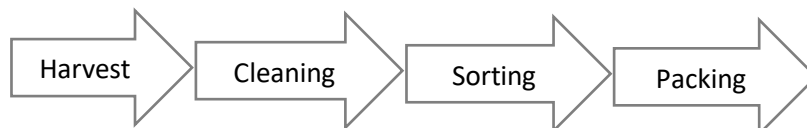
Sales description:	Blue poppy
Freshness ratio/ concentration factor:	100 %
Country of origin:	Germany, France, Czech Republic, Austria
Ingredients (descending in %):	100 % Blue poppy

### 1. Description / production process

Blue poppy is a plant species from the poppy family, which originates from the eastern Mediterranean region. The seeds of this plant are typically characterised by small, round grains in the typical colours black to blue.



The product can be consumed raw and processed with or without other foods.



### 2. Sensory characteristics

Appearance/colour:	Small, round, black-blue seeds, approx. 1 - 2 mm, deviations possible
Consistency:	Seed
Odor/Flavor:	Typical, fresh, without foreign smell/taste


### 3. Chemical and physical characteristics

parameters	min.	max.	unit
Water content		8	%
Purity	99,9		%
Foreign material/seeds of plant origin		0,1	%
Morphine content		10	Mg/kg
Additions	-	-	-

### 4. Resiudes and contaminations

<u>Parameters</u>	<u>Requirements</u>
Pesticide residues:	In accordance with the current EU regulation for maximum levels of pesticide residues in or on foodstuffs.
Contamination and chemical residues:	In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs as amended.

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	

	<b>Product-specification</b> <b>Blue poppy</b> <b>Conv.</b> product number: 29000	Version: 02
		Valid since: 16.01.2020
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 2 of 4

## 5. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	KbE/g
Molds	10.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	Negativ	/125 g

## 6. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	487/2038
Grease	g	42
- thereof saturated fatty acids	g	4,8
- thereof polyunsaturated fatty acids		
Carbs	g	4,2
-Which sugar	g	0,1
Fibres	g	21
Protein	g	24
Sodium	g	0,03

origin of the  
information: the data  
has been  
calculated/analysed by  
the supplier

## 7. Packaging and shelflife

Packaging: 25 kg paper bags on 750 kg EURO pallet  
Shelflife: 12 months  
Storage conditions: Cool, dry and dark. (< 20°C)

## 8. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have an audited quality or risk management system.

## 9. 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.

**Recommendation:** Do not eat more than 20 g poppy seeds raw per day

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## 10. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination in the 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	-	-
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.	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination in the product:
	Yes: + No: -	Yes: + No: -
<b>Legal allergens</b>		
Wheat	-	+
Rye	-	+
Barley	-	+
Oats	-	+
Spelt	-	+
Kamut	-	+
Gluten	-	+
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	+
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination in the product:
	Yes: + No: -	Yes: + No: -
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	-	-

## 11. 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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