
	Product-specification Hemp flour partially deoiled ORGANIC product number: 29120	Version: 04
		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

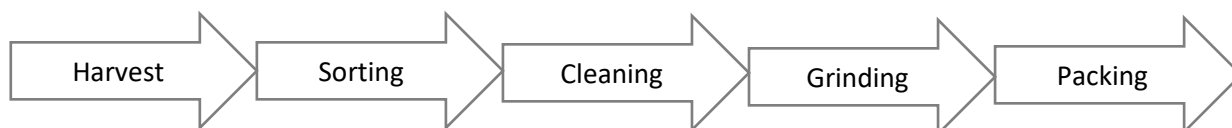
Sales description:	hemp flour partially deoiled
Freshness ratio/ concentration factor:	100 %
Country of origin:	Germany, EU
Ingredients (descending in %):	100 % ORGANIC hemp flour grounded

2. Description / production process

Hemp is a variety of cultivated plant of the Cannabaceae family. It is an annual plant, selected for the size of its stem and its low content of THC or other cannabinoid.



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





3. Sensory characteristics

Appearance	Fine, brownish flour
Condition:	Commercially, grinding degree: 750 µm (particle size 80% < 150 µm)
Odor/Flavor:	Characteristic, without foreign odor/flavor

4. Residues and contaminations

Parameters	Requirements
Pesticide residues	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable
Contamination and chemical residues	According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.
Nicotine	According to current EU regulation

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5. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	KbE/g
Molds	15.000	
Bacillus cereus	100	
Escherichia Coli	10	
Salmonellae	undetectable	/125g

*Origin of the information: the data has been calculated / analyzed by the supplier

6. chemical and physical characteristics

Parameter	Min.(%)	Max. (%)
Water content / Moisture		10,5
Protein content	25,0	
Foreign material of plant origin / foreign seeds		0,1
Oil content		9,0 (-)

7. Nutritional value



	Unit	per 100 g
Energy	Kcal / kJ	223 / 1004
Fat	g	8,8
- Saturated fatty acids	g	1,0
Carbohydrates	g	3,0
- Sugar	g	3,0
Fiber	g	51,0
Protein	g	29,0
Sodium	g	< 0,1

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

8. Packaging and shelflife

Raw material packaging: 25 kg Bag
Customer packaging: 2kg, 1kg, 500gr, 250gr und 200gr Doypack
Shelflife: 12 months
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 does not need to be labelled in accordance with Regulations (EC) Nos 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 possible:
	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 milk)	-	-
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 ₂ .	-	-
Lupin and products thereof.	-	-
Molluscs and products thereof.	-	-

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

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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Gluten	-	+
crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	+
Soy	-	+
Milk	-	-
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	-	-

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12. Legal Status

The product complies with the **German and European food regulations** by the respective currently applicable version, as well as the current **EU regulation on organic farming**.

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.

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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