gb-foods	Product specification	Version: 02 Valid on: 16.01.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086	ORGANIC Hemp seed shelled	Page 1 of 4
E-Mail: info@gb-foods.com	Product: 37000	DE-ÖKO-006

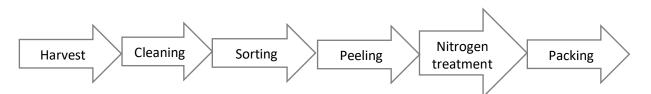
Sales description:	BIO Hemp seed shelled
Freshness ratio/ concentration factor:	100%
Country of origin:	China
Ingredients (descending in %):	Hemp seed shelled 100 %

2. Description / production process

Hemp seeds of hemp, a plant of the genus Cannabis from the Cannabaceae family, are typically characterized by a small, flat-oval.



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



3. Sensory characteristics

Appearance:	Yellow, small seeds with green skin piecesSeed
consistency	Seeds
Odor/Flavor:	typical of the species, nutty, without foreign smell/taste

4. Chemical and physical characteristics

parameters	min.	max.	unit
Water content / humidity		8	%
Purity	99,9		%
Foreign materials of plant origin/ foreign seeds		0,1	%
Additions	-	-	-

5. Residues and contaminations

Parameters	<u>Requ</u>	<u>irements</u>		
Pesticide residues:		BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable		
Contamination and residues:		cordance with the EU Re minants in foodstuffs as	gulation setting maximum levels for certain amended.	
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Checked on:	10.06.2020	Günther Braun		
Released on:	10.06.2020	Günther Braun		

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Fax: +49 9868 934 2086		
E-Mail: info@gb-foods.com	Product: 37000	DE-ÖKO-006

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	1.000.000	KbE/g
Molds	10.000	KbE/g
Mildew	10.000	KbE/g
B.Cereus	1.000	KbE/g
Escherichia Coli	10	KbE/g
Salmonellae	negativ	/100 g

7. Nutritional value

	Unit	per 100 g	
Energy	Kcal / kJ	2502 / 598	λq
Fat	g	45,5	
- thereof saturated fatty acids	g	4,35	analyzed
- thereof monounsaturated fatty acids	g	5,67	anc
- thereof polyunsaturated fatty acids	g	35,35	~
- Omega 3 fatty acids	g	7,86	ons
- Omega 6 fatty acids	g	25,96	cati ula
- Omega 9 fatty acids	g	5,47	 indications: calculated ,
Carbohydrates	g	3,5	ie ii as c
- thereof sugar	g	3,5	of the l ta was
Fibres	g	5,4	jin of tl data w
Protein	g	32,3	Origin the dat
Sodium	g	0,04	\$ 2 0

8. Packaging and shelflife

Packaging:	15 kg boxes, 720 kg pallet
Shelflife:	18 months (unopened in original bag)
Storage conditions:	Cool (< 20 °C), dry and dark

9. Certificate

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.

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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)	-	-
Nuts, d. H. Almonds (Amygdalus communis L.), hazelnuts (Corylus	-	-
avellana), walnuts (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	-	-

Allergens of the LeDa bzw. ALBA-List					uct: + -	Cross-contamination in product: Yes: + No: -
Legal allergens						
Wheat				-		-
Rye				-		-
Barley				-		-
Oats				-		-
Spelt				-		-
Kamut				-		-
Gluten				-		-
Crustaceans				-		-
Egg				-		-
Fishes				-		-
Peanuts				-		-
Soy				-		-
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Brunnenhausweg 15

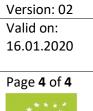
91583 Schillingsfürst

Tel: +49 9868 934 2084 Fax: +49 9868 934 2086

E-Mail: info@gb-foods.com

Product specification

ORGANIC Hemp seed shelled



Product: 37000

DE-ÖKO-006

Allergens of the LeDa bzw. ALBA-List	In product: Yes: + No: -	Cross-contamination in product: Yes: +
Milk		No: -
Almonds	_	-
Hazelnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
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/ I , expressed as SO2		
Lupines	-	-
Molluscs	-	-
Additional allergens, Lactose	-	-
Сосоа	-	-
glutamate (E620-E625)	-	-
Chicken	-	-
Coriander	-	-
Maize	-	-
Pulses	-	-
Beef	-	-
Pork	-	-
Carrots	-	-

*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. 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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