
	<b>Productspezification</b>  <b>ORGANIC Moringa Powder</b>  product number: 56500	Version: 11
		Valid since: 15.12.2022
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a> <a href="http://www.gb-foods.de">www.gb-foods.de</a>		page 1 of 5  DE-ÖKO-006

### 1. General product information

Sales description:	Moringa powder
Freshness ratio/ concentration factor:	100 %
Country of origin:	Tanzania
Ingredients (descending in %):	100 % ORGANIC Moringa powder

### 2. Description / production process

Moringa plant (*Moringa Oleifera*) belongs to the family of the Bennuss family and is subordinated to the genus Moringa. The Moringa plant is cultivated around the equator belt. Moringa powder is made from the leaves of the plant, which are typically greenish in color. The product can be consumed raw or processed, with or without other food.





### 3. Sensory characteristics

Appearance:	Fine, greenish powder, differences possible
Consistency:	Powder
Odor/Flavor:	Characteristic, fresh, without foreign odor/flavor

### 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	%
Additions	-	-	-

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## 5. Resiudes and contaminations

Parameters	Requirements
<b>Pesticide residues:</b>	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
<b>Contamination and chemical residues:</b>	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

## 6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	500.000	KbE/g
Yeasts	5.000	KbE/g
Molds	5.000	KbE/g
Escherichia Coli	absent	KbE/g
Salmonellae	absent	/25 g

## 7. Nutritional value



	Unit	per 100 g
<b>Energy</b>	Kcal / kJ	359,53 / 1504,27
<b>Fat</b>	g	7,41
<b>- saturated fatty acids</b>	g	1,83
<b>Carbohydrates</b>	g	43,48
<b>- Sugar</b>	g	4,86
<b>Fiber</b>	g	23,36
<b>Protein</b>	g	29,73
<b>Calcium</b>	mg	1717
<b>Vitamin E</b>	mg	90,76
<b>Salt</b>	g	0,32

Origin of the data: the data was calculated /

## 8. Packaging and shelflife

Raw material packaging:	25 kg bags (Declaration of Conformity Appendix)
Customer packaging:	2kg, 1kg, 500gr, 250gr und 200gr Doypack (Declaration of Conformity Appendix)
Shelflife:	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 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 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 Milch und daraus gewonnene Erzeugnisse (einschließlich 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.	-	-

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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	-	-
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	-	-
<b>Additional allergens</b>		
Lactose	-	-
Cocoa	-	-
Glutamate (E620 - E625)	-	-
Hen	-	-

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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination in the product:
	Yes: + No: -	Yes: + No: -
Coriander	-	-
Corn	-	-
Legumes	-	-
Beef	-	-
Pork meat	-	-
Carrots	-	-

## 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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