	Product specification Goji berries conventional Product: 88000	Version: 05
		Valid since: 16.12.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4

1. General product information

Sales description:	Dried wolfsberries / Goji berries
Freshness ratio/ concentration factor:	100%
Country of origin:	China
Ingredients (descending in %):	100% dried goji berries

2. Description / production process

The common buckthorn (*Lycium barbarum*) belongs to the nightshade family. The wolf or goji berries grow on this plant and are typically characterised by an elongated shape in the colours light to dark red.

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




3. Sensory characteristics

Appearance:	Light to dark red, dried berry, slight variations possible
Odor/Flavor:	Characteristic, fresh, without foreign odors/flavors

4. Chemical and physical characteristics

Parameters	min.	max.	Unit
Moisture content		16	%
Purity	99,7		%
Foreign materials of plant origin/ foreign seeds		0,3	%
Additions	-	-	-

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5. Residues and contaminations

Parameters

Pesticide residues:

Contamination and chemical residues:

Requirements

Under current EU regulation on maximum levels of pesticide residues in or on foods.

According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

6. Microbiological characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	5.000	KbE/g
Molds	5.000	KbE/g
Escherichia Coli	100	KbE/g
Salmonellae	absent	/25 g

7. Nutritional value

	Unit	per 100 g
Engery	Kcal / kJ	343 / 1436
Fat	g	1,2
Carbohydrates	g	64,1
- Sugar*	g	46,1
Fiber	g	2,0
Protein	g	13,9
Sodium	g	0,28

* naturally contained in the fruit

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


8. Packaging and shelflife

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

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.

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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 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 ₂	-	+
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

*Field without entry: No information available.

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

*Field without entry: No information available.

12. Legal status

The product complies with the **German and European food regulations** by the respective currently applicable version.

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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