



Product Specification

Organic White Chia Seed (Salvia Hispanica)

Dokument No.: 4.1.107

Version : 5 Date :23.11 2016

Approved : FC

Side 1

Organoleptic Specifications

| | |
|------------|--------------------------|
| Appearance | Seeds 1-3 mm. |
| Color | White/beige |
| Odor | None |
| Texture | Hole seeds |
| Taste | None, lightly nutty |
| Origin: | South-America and Mexico |

Nutritional Specifications *

per 100 gram

| | |
|----------------------------|--------------------|
| Protein | 23,0 g |
| Carbohydrate | 3,6 g |
| of which sugar types | 0-1 g |
| Fat | 34,0 g |
| - saturated fats | 3,5 g |
| - mono-unsaturated fat | 2,5 g |
| - poly-unsaturated fats | 25,7 g |
| of which n-3 fats (omega3) | 19,8 g |
| n-6- fats (omega) | 6,7 g |
| Fibre | 32,6 g |
| Sodium | 0 - 0,05g |
| Energy | 1840 kj / 441 kcal |

Analytical properties

| | |
|---------|-----------|
| Purity | > 99,95 % |
| Broken | < 0,1 % |
| Insects | None |
| Mouldy | None |
| Rotten | None |

Certifications & Allergy

- No allergenes according to EFSA
- Organic DK-ØKO-100, DE-ÖKO-006
- Non GMO
- Not all our suppliers are IFS certified (or similar)**

Microbiological Specifications

| | |
|-------------------------|-----------------|
| | Max. |
| Total Plate Count cfu/g | 1.000.000 |
| Yeast, cfu/g | 10.000 |
| Mould cfu/g | 10.000 |
| Coliformes cfu/g | 100 |
| E. Coli cfu/g | 100 |
| Salmonella cfu/125g | Negative/absent |
| B. cereus cfu/g | 100 |
| Listeria Monocyt.cfu/g | Negative/absent |

Chemical parameters

| | |
|---|----|
| Aflatoxine B1 ppb ($\mu\text{g}/\text{kg}$) | <2 |
| Aflatoxine B1, B2, G1, G2 ppb ($\mu\text{g}/\text{kg}$) | <4 |
| Pesticides and Heavy Metals (EU legislation) | |

Novel Food requirements:

In accordance with the Novel Food legislation (258/97/EC) and (2013/50/EU). Chia in fruit juice

Packaging and storage conditions

Keep in its original packaging in a cool, ventilated, and dry place.

| | |
|------------------|-------------------------------------|
| Net content: | 25 kg, 12,5 kg, and 5 kg |
| Kind of packing: | pp-bags/Paper craft laminate and PE |

The product stability is 36 month in its original packaging without physicochemical and organoleptic changes.

* Average values

** We are IFS Broker certified.