

MC8662: chia seed, black: repacked in 10 x 1kg

SUPPLIER: Markelbach & Corne

PACKING: repacked in Belgium in a carton of 10 x 1kg net weight transparent PET boxes

Product description:

Product name	Chia seed black
Botanical name	Salvia Hispanica L.
Variety	-
Country of origin	South America (Paraguay, Peru, Bolivia and Argentina), Mexico
Country of processing	South America (Paraguay, Peru, Bolivia and Argentina), Mexico
Process description	Chia seeds are selected, dried, cleaned and packed.

Mix Composition:

Product	Art. number	% (w/w)	Additives (E number)	Origin

Ingredients:

Chia seed

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Chia seed	Ingredient	100	South America, Mexico

Organoleptic parameters:

Consistency / Texture	Firm, whole seeds
Colour	Overall black, but also white and brown seeds
Flavour / Odour	Typical for chia seeds, nutty, no off taste

Physical parameters:

Count :	Pieces / 100 g	N/A
Size	L x w x H	Approx. 1– 2 mm
Mesh size (sieving)	Particles > 10,0 mm	N/A % (w/w)
	Particles > 5,0 mm	N/A % (w/w)
	Particles < 5,0 mm	N/A % (w/w)
Foreign materials (not product related)	Foreign bodies < 7,0 mm	≤ 0,1 % (w/w)
	Foreign bodies ≥ 7,0 mm	none
Impurities (product related)	Plant (rest) material	≤ 0,5 % (w/w)
	Cap stems (> 3,0 mm)	N/A
	4,0 mm < stalks < 10,0 mm	N/A Pieces / 100 g
	Stalks > 10,0 mm	N/A Pieces /
	Others	N/A Pieces /

Specific quality requirements	Broken / splits	N/A	% (w/w)
	Kernels / berry defects	N/A	% (w/w)
	Mouldy kernels / berries	N/A	Per 100 g
	Underdeveloped kernels / berries	N/A	Per 100 g
	Sugared berries	N/A	
	Colour deviation	N/A	% (w/w)
	Out of caliber (specify)	N/A	% (w/w)
Alive infestation		nil	

N/A = not applicable / - = unknown

Chemical parameters:

Moisture	≤ 9	%	ISO 665 / 712
Preservative : SO ₂	N/A	ppm (mg/kg)	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxine B1	≤ 2	ppb (µg/kg)	
Aflatoxine B1, B2, G1, G2	≤ 4	ppb (µg/kg)	
Ochratoxine A	N/A	ppb (µg/kg)	
Peroxide number	-	meq / kg fat	
Patuline	N/A	ppb (µg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	°Brix	
Free Fatty Acids	-	%	
Pesticides	According to EU legislation		
Heavy metals	According to EU legislation		

N/A = not applicable / - = unknown

Microbiological parameters:

Total plate count	≤ 1.000.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21572-1 or 2
Mould	≤ 10.000	cfu/g	ISO 21572-1 or 2

Nutritional parameters:

per 100 gram (may vary with the season)

Energy	1.825	kJ
	436	kcal
Fat	31	g
Saturated	3	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	2	g
Sugars	1	g
Polyols	-	g
Starch	-	g
Fibre	37,9	g

Protein	20	g
Salt	0,05	g
Calcium	-	mg
Iron	-	mg
Ash	-	g
Omega 3 of the fat	18,6	g
Omega 6 of the fat	6,8	g
Omega 9 of the fat	2,6	g

N/A = not applicable / - = unknown

Product is:

GMO free*	Yes
Radiated	No (level (Bq): -
Organic	No (in accordance with EU legislation)
Kosher	Depends per supplier
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Halal	No

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

* Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	Min 36 months

Packaging:

Direct contact packaging	Type: bag Material: food grade Weight:
Indirect contact material	Type: Material: Weight:
Weight per colli (net.)	25 kg

Product is in accordance with EU legislation

Intended use:

Novel Food according to EU Regulation 2015/2283 dd 25.11.2015.

Restrictions for use to be found in EU Regulation 2017/2470 dd. 20.12.2017.

Information based on the date of issue of the specification.

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		
	Yes	No	?	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X	
Crustaceans and products thereof		X			X	
Eggs and products thereof		X			X	
Fish and products thereof		X			X	
Peanuts and products thereof (inc. oil)		X			X	
Soybeans and products thereof (inc. lecithin)		X			X	
Milk and products thereof (inc. lactose)		X			X	
Nuts and products thereof (incl. oil)				X		
- Hazelnut		X		X		
- Walnut		X		X		
- Almond		X		X		
- Cashew		X		X		
- Pecan nut		X		X		
- Brazil nut		X		X		
- Pistachio nut		X		X		
- Macadamia nut		X			X	
Celery and products thereof		X			X	
Mustard and products thereof		X			X	
Sesame and products thereof (inc. oil)		X			X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X		x		
Lupine and products thereof		X			X	
Molluscs and products thereof		X			X	

We highly recommend heating this product >70°C for minimal 120 seconds before use as ingredient or direct human consumption.

Validation

(Electronically) Created by:	(Electronically) Validated by:
WF QC	AA
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