



PRODUCT SPECIFICATION

Black Chia Seed

Conventional - Harvest 2014

Article Number	:
Article Name	: Chia Seed black (Salvia Hispanica L.)
Subsidiary Denotation	: ---
Origin	: Bolivia, South America
Origin of the raw materials	: Bolivia, South America
Certification	: CONVENTIONAL
Additional Certification	: Kosher and or Halal, IBNORCA NB 313025:2014

Legal foundation:

The product and packaging is equivalent to the respectively valid version of the **European food law**.

The product does not contain, consist of or is produced from GMO. Therefore **GMO labelling is not required**. Furthermore product and packaging are **free from engineered nanomaterial**, so an indication in the list of ingredients is not necessary. **No artificial radiation** takes place on the product.

Brief description / Production process:

Seed from Salvia hispanica L., a plant of the genus Salvia of the mint family (Lamiaceae). Chia seed are typically small ovals, with grey and black colour.

Cleaning, sorting and packing

Composition / Ingredients (percentage):

Ingredient / Botanical name	Part in %
chia [®] Seed black (Salvia hispanica L.)	100

1) Sensory characteristics

	Parameter	Declaration
1.1	Appearance / Colour	Black and grey, flat round seed, 1-2 mm
1.2	Odour	typical, without any off-odour
1.3	Flavour	typical, without any off-flavour
1.4	Consistency / Texture	Firm

2) Physical / chemical parameters:

	Parameter	Unit	Parameter
2.1	Moisture	%	≤ 8
2.2	Purity	%	> 99,8
2.3	Ash	%	< 5
2.4	Additives	%	negative

Compatible with the IBNORCA Norma Boliviana NB 313025:2014

3) Microbiological data:

	Parameter	Unit	Value
3.1	Aerobe total plate count	cfu/g	< 500.000
3.2	Yeast	cfu/g	< 1.000
3.3	Moulds	cfu/g	< 1.000
3.4	Enterobacteriaceae	cfu/g	< 1.000
3.5	E. coli	cfu/g	< 10
3.6	Salmonella	in 25g	negative

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4) Residues, contaminations, heavy metals and mycotoxines:

	Parameter	Definition
4.1	Residues and contaminations (bromide, methylbromide, phosphine, organochlor- pesticides, organophosphorpesticides, pesticides and storage additives etc.)	Not detectable
4.2	Heavy metals (cadmium, lead, mercury, etc.)	According the EC-Regulation establishment of maximum residue limits for specific contaminants in foodstuffs in its current version.
4.3	Mycotoxines (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearaleon, etc.)	According the EC-Regulation establishment of maximum residue limits for specific contaminants in foodstuffs in its current version.

5) Nutritional values per 100g:

	Ingredient	Unit	Quantity
5.1	Energy	kJ/kcal	1832 / 444
5.2	Protein	g	21,2
5.3	Carbohydrates	g	4,9
	Sugar	g	0,8
5.4	Fat	g	31,4
	Saturated fatty acids total		3,8
	Omega 6 fatty acids	g	6,4
	Omega 3 fatty acids	g	18,5
5.5	Dietary fibres	g	33,7
	Soluble fibre	g	4,0
	Insoluble fibre	g	29,7
5.6	Sodium	kJ/kcal	< 0,3

6) Packaging

	Description	Unit
6.1	Net weight	25 kg
6.2	Short description of the packaging (material)	Polypropylene bag or multi-layer paper bag

All packaging materials are according to the valid version of the EC Regulation and EC Guideline for Food Packing.

7) Storage/shelf life:

Storage conditions: cool, dark and dry

Shelf Life: 24 months after production in unopened original packaging on correct storage and transport conditions.

8) Other details: