



**Technical Data Sheet**

**BIO Chlorella P. 50% Protein (18704)**  
**ORGANIC Chlorella P. 50% Protein (18704)**

**PRODUCT INFORMATION**

Botanic name	Chlorella Pyrenoidosa
Origin	China / Non-EU agriculture
Material used	whole plant
Method of production	spray drying
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Assay	≥ 53% Protein	CPh
Chlorophyll	≥ 10mg/g	-
Appearance	Fine Green Powder	Visual
Odour	Characteristic	Visual
Taste	Mild, like seaweed	Organoleptic
Sieve analysis	100% pass 80 Mesh	Mesh Screen
Loss on Drying	≤ 7%	CPh
Total Ash	≤ 9%	CPh

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002 / Only for food supplements
Organic production	According to Reg. (EC) 2018/848
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <10,000 cfu/g, TYMC <1.000 cfu/g, Salmonella negative, E. Coli negative, S. Aureus negative
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Sterilization Method	High Temperature and Pressure
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen free	According to Reg. (EC) 1169/2011
Allergen labeling	This product contains an original source of sulphite.
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture, heat and strong light.
Shelf Life	3 years if sealed and properly stored

**Disclaimer**

This document, or any answers or information provided herein by Chem2Market GmbH, does not constitute a legally binding obligation of Chem2Market GmbH. While the descriptions, designs, data and information contained herein are presented in good faith and believed to be accurate, it is provided for your guidance only. Because many factors may affect processing or application/use, we recommend that you make tests to determine the suitability of a product for your particular purpose prior to use. It does not relieve our customers from the obligation to perform a full inspection of the products upon delivery or any other obligation. NO WARRANTIES OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE MADE REGARDING PRODUCTS DESCRIBED OR DESIGNS, DATA OR INFORMATION SET FORTH, OR THAT THE PRODUCTS, DESIGNS, DATA OR INFORMATION MAY BE USED WITHOUT INFRINGING THE INTELLECTUAL PROPERTY RIGHTS OF OTHERS. IN NO CASE SHALL THE DESCRIPTIONS, INFORMATION, DATA OR DESIGNS PROVIDED BE CONSIDERED A PART OF OUR TERMS AND CONDITIONS OF SALE