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### **Technical Data Sheet**

# BIO Grünkohl P. (18704) ORGANIC Kale P. (18704)

#### PRODUCT INFORMATION

Brassica oleracea var. sabellica Botanic name

Part Used 100% Organic Kale Origin EU Agriculture / Germany

Ratio 1:8 Method of Productions Grinding Organic Certification DE-ÖKO-013

ITEM SPECIFICATION

Powder Appearance\*

Colour Light green and darker Pieces

Flavour Typical of Kale Taste Typical of Kale < 6% / 70°C Moisture Sand (HCL insoluble) < 0.5%

\*The color may vary

#### STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002 Organic production According to Reg. (EC) 2018/848 According to Reg. (EC) 2023/915 Contaminants

Pesticides According to Reg. (EC) 396/2005 and amendments and BNN norm

Microbiology\* Bacterial Count: TAMC-Bacteria <10,000,000 cfu/g, TYMC <200,000 cfu/g, Salmonella negative/50g, E. Coli

≤500 cfu/g

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

ETO ETO free Vegan Vegan

Sterilization Method Steam germination

Irradiation No ionization or other radiation is permitted According to Reg. (EC) 1992/2 and 1993/3 and amendments

BSE/TSE Risk Free BSF/TSF

Allergen free According to Reg. (EC) 1169/2011 Nanomaterials Absent According to Reg. (EC) 1169/2011 Titanium dioxide Absent According to Reg. (EC) 2022/63

According to Reg. (EC) 1935/2004 and Nr. 10/2011 and amendments Packaging

\*Reference values of DGHM

## STORAGE AND HANDLING

Store in < 25°C, < 65% humidity, in closed origin packaging Storage

Shelf Life 12 months

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