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Technical Data Sheet

BIO Heidelbeere P. (18797) ORGANIC Blueberry P. (18797)

PRODUCT INFORMATION

Vaccinium myrtillus Botanic name

Fruit Plant part used

Origin EU/Non-EU-Agriculture Production method freeze drying, milling

DE-ÖKO-013 Organic Certification

ITFM SPECIFICATION METHOD

Appearance free-flowing powder, partly light Taste fruity, free from off-flavors Colour* dark blue, deep violet Odour typical of blueberries, sour-

Residual moisture Sieve size 0 - 2,0 mm Total acid (pH 7.0 as tartaric acid) 100 ± 20 g/kg pH value (1:5 with water) 2,7 - 3,7

*The color may vary

STATEMENTS

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

Contaminants According to Reg. (EC) 2023/915 for food supplements

Residual Solvents According to Dir. (EC) 2009/32 **Pesticides** According to Reg. (EC) 396/2005 Microbiology Bacterial Count: TAMC-Bacteria

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

ETO Vegan Vegan

No ionization or other radiation is Irradiation

BSE/TSE Risk Free BSE/TSE

Allergen free according to Reg. (EC) 1169/2011 Nanomaterials Absent According to Reg. (EC) Titanium dioxide Absent According to Reg. (EC) Packaging According to Reg. (EC) 1935/2004

STORAGE AND HANDLING

Storage Storage conditions: cool, dry storage with intact original packaging 0 - 4 °C

Shelf Life 12 months Document status template 19.10.2023 09.11.2023 Issue date