





Chem2Market GmbH Planckstraße 17 22765 Hamburg - DE info@plants2market.com +49 40 80 79 60 10

Technical Data Sheet

BIO Maitake P. (18789) ORGANIC Maitake P. (18789)

PRODUCT INFORMATION

Botanical name Grifola frondosa Non-EU Agriculture Origin

Grinding 100 % dried fruit bodies **Processing**

DE-ÖKO-013 Organic certification

SPECIFICATION METHOD ITEM

Very fine powder, light grey Appearance

Taste Specific mild

Polysaccharides > 5% Loss on drying < 7% Ash < 10%

Sulfites may contain traces of naturally

STATEMENTS

Food Quality and Safety According to Reg. (EC) 178/2002

Organic production according to VO (EU) 2018/848 and VO (EU) 889/2008 Contaminants According to Reg. (EC) 2023/915 for food supplements

Preservative Preservative Free Conforms Pesticides According to Reg. (EC) 396/2005

Bacterial Count: TAMC-Bacteria <1,000,000 cfu/q, TYMC <100,000 cfu/q, Salmonella negative in 25q, E. Coli Microbiology*

<100 cfu/g, Staphylococcus <1,000 cfu/g

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

FTO ETO free Vegan Vegan

No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments Irradiation

Risk Free BSE/TSE BSE/TSE

according to Reg. (EC) 1169/2011 Allergen free

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

MOSH/POSH/MOAH Risk Free

Packaging According to Reg. (EC) 1935/2004

STORAGE AND HANDLING

Store at room temperature or lower, keep tightly closed, protect from light, humidity (very hygroscopic) Storage

Shelf Life 3 years if sealed and properly stored

Document status template 19.10.2023 09.11.2023 Issue date

^{*}the values are based on the guideline and warning values of the DGHM (German Society for Hygiene and Microbiology) for dried mushrooms

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 guidance on the obligation of the processing or application/use, we recommend that you make tests to determine the suitability of a product 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 guidance only. 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 ON DESCRI