



**Technical Data Sheet**

**BIO Brasilianischer Mandelegerling P. (18789)**  
**ORGANIC Almond Mushroom P. (18789)**

**PRODUCT INFORMATION**

Botanical name	Agaricus blazei murill / Agaricus
Origin	Non-EU Agriculture
Processing	Grinding 100 % dried fruit bodies
Organic certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Appearance	Very fine powder, yellow-red-	
Taste	Slightly bitter and sweet with	
Polysaccharides	> 5%	
Loss on drying	< 7%	
Ash	< 10%	

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free Conforms
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology*	Bacterial Count: TAMC-Bacteria <1,000,000 cfu/g, TYMC <100,000 cfu/g, Salmonella negative in 25g, E. Coli <100 cfu/g, Staphylococcus <1,000 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Vegan
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
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

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

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	3 years if sealed and properly stored
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