



Technical Data Sheet

BIO Spinat P. (18704)
ORGANIC Spinach P. (18704)

PRODUCT INFORMATION

Ratio	1:8
Part Used	Leaf
Origin	EU Agriculture (Germany)
Method of Productions	Drying - warm air
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Cutting size	Powder	
Colour	Deep-green	
Flavour	Typical of spinach	
Taste	Typical of the species of spinach	
Moisture	< 6% / 70°C	
Sand (HCL insoluble)	< 2%	

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
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
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 BSE/TSE
Allergen labeling	subject to labeling according to Reg. (EC) 1169/2011: This product may contain traces of celery
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 Nr. 10/2011 and amendments

*Reference values of DGHM

STORAGE AND HANDLING

Storage	Store in < 25°C, < 65%r.LF., in closed origin packaging
Shelf Life	12 months
Document status template	19.10.23
Issue date	07.11.2023

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