

DS BIO Steinpilz P. (18758)
DS ORGANIC Boletus P. (18758)
Product Information

Latin name	Boletus Edulis
Origin	EU/Non-EU Agriculture
Production method	Porcini mushrooms, cleaned, sorted and dried, free from foreign parts within the scope of technical possibilities
Drying method	Warm air
Rehydration factor	1:6
Organic Certification	DE-ÖKO-013

Item	Specification
Cut size	powder
Colour	light brown
Odour	Typical of porcini mushrooms
Flavor	Typical of porcini mushrooms
Sand (HCl insoluble)	< 2%
Humidity	< 8% / 70°C
*The color may vary	

Statements

Food Quality and Safety	The product complies with the requirements of European and German food law (LFGB). The product comes from organic farming. The guidelines of the Organic Regulation (EC) 2018/848, 2020/4693 and DVO (EC) 2020/464 are complied with.
Contaminants	According to Reg. (EC) 1881/2006 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 in 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
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 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 and Nr. 10/2011 and amendments

*We offer the possibility to reduce the microbiological limits by steam disinfection

Storage and Handling

Storage	max. 25°C, max. 65% r.H., in closed original packaging
Shelf Life	12 month if sealed and properly stored

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