



Technical Data Sheet

BIO Champignon P. (18758)
ORGANIC Champignon P. (18758)

PRODUCT INFORMATION

Latin name	Psalliota Bispora
Origin	EU/Non-EU Agriculture
Production method	Fresh mushrooms, cleaned,
Drying method	Warm air
Carrier / Additives	None
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Cut size	Powder	
Colour*	Light/beige	
Odour	Typical of mushrooms	
Flavor	Typical of mushrooms	
Sand (HCl insoluble)	< 1% powder < 3%	
Humidity	< 10% / 70°C	

*The color may vary

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
Pesticides	According to Reg. (EC) 396/2005
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

*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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