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Technical Data Sheet

BIO Apfel P. (18770) ORGANIC Apple P. (18770)

PRODUCT INFORMATION

Latin name Malus mill. Origin EU Agriculture Manufacturing Freeze drying

Processing ratio

Ingredients 100% Organic Apple

Organic Certification DE-ÖKO-013

SPECIFICATION ITEM

Appearance characteristic of apple

Odor characteristic of apple without foreign smells Taste characteristic of apple without foreign taste

Sieve analysis min. 95.0 % < 1 mm

Loss on Drying max. 5.0 % Aflatoxin B1 max. 2.0 ppb Total Aflatoxins (B1,B2,G1,G2) max. 4.0 ppb

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 Not specified, as no data for fruits. Analysis on request Polycyclic Aromatic Hydrocarbons

(PAH)

Pyrrolizidine Alkaloids Not specified, as no data for fruits. Analysis on request Pesticides According to Reg. (EC) 396/2005 and amendments

Microbiology Bacterial Count: TAMC-Bacteria <100,000 cfu/g, TYMC <10,000 cfu/g, Salmonella negative/25g, E. Coli

negative/g, Bile-tolerant gram-negative bacteria <10,000 cfu/g

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

ETO ETO free Conform Vegan

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

BSF/TSF Risk Free BSE/TSE

According to Reg. (EC) 1169/2011 Allergen free Nanomaterials Absent According to Reg. (EC) 1169/2011

According to Reg. (EC) 1935/2004 and 10/2011 and amendments Packaging

STORAGE AND HANDLING

Additional information With longer storage times (~≥4 months), agglomeration of the product may occur, which, however, can

easily be broken again. This is no reason of reclamation. The product is strongly hygroscopic!

Storage Store in a dry place and away from direct sunlight or high heat. Keep in air tight containers ambient

temperature. Recommended storage temperature: 0 - 25°C.

Shelf Life 2 years if sealed and properly stored

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Usclaimer

Discharge

Discharge nly. Because many factors may affect proces 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 very or any other obligation.NO WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A not relieve our customers from the obligation to perform a full inspection of the products upon deli-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