





Chem2Market GmbH Planckstraße 17 DE-22765 Hamburg

Technical Data Sheet

BIO Shiitake G. (18789) ORGANIC Shiitake G. (18789)

PRODUCT INFORMATION

Botanic name Lentinus edodes
Origin Non-EU Agriculture
Material used 100% Shiitake

Chem2market GmbH

Trade company Planckstraße 17 22765 Hamburg

Germany

49 (0)40 80 79 60 10

Processing in China Cleaned, cut, very carefully hand selected, Metal detected, X-ray detected, drying in oven

Processing methods in Germany %Vacuum cleaning and sieving < 4mm, granulation, sieving, Metal detection: ferrous 0.8mm, non-ferrous

1.2mm, Inox 1.2mm, Magnetic field: 9000 Gauss Neodyn.

Product classification Cultivated Mushroom

Label Organic
Organic Certification DE-ÖKO-013

ITEM SPECIFICATION METHOD

Type Granules

Colour White-yellow with red brown skin very intense, slightly sweet, garlic

component

Identification / retraceability
Sieve analysis

By unique lot number
90% measure 2-6mm

Moisture: below < 12%
Radioactivity < 600 Bg/kg

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

Microbiology

Complies with the guide and warning value of the DGHM.

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

ETO ETO free Vegan Conform

Sterilization Method High Temperature and Pressure

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

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

STORAGE AND HANDLING

Storage Store in a well-closed container away from moisture and direct sunlight

Shelf Life 18 months if sealed and properly stored