





Chem2Market GmbH Planckstraße 17 DE-22765 Hamburg

#### **Technical Data Sheet**

# BIO Spirulina P. (18837) **ORGANIC Spirulina P. (18837)**

### PRODUCT INFORMATION

Organic Spirulina platensis Botanic name

Origin Germany Organic Certification DE-ÖKO-013

SPECIFICATION METHOD

Appearance\* dry powder Color blue-green Smell maritime, green Taste maritime, green, algae

100%, free within the scope of

Degree of purity technical possibilities of foreign

parts (magnetic insert)

Gently dried with warm air after

Short description of production harvest, Grinding in a ball mill,

fine sieving to 350 µm

Water content 12.70% 87.30% Dry matter

#### 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

Bacterial Count: TAMC-Bacteria 1,1 x 10^4 - 1 x 10^5 cfu/g, TYMC < 1 x 10² - <1 x 10³ cfu/g, Salmonella Microbiology

negative, E. Coli < 1 x 10 cfu/g

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 2 years if sealed and properly stored

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