



Technical Data Sheet

BIO Spirulina Flocken (18837)
ORGANIC Spirulina Flakes (18837)

PRODUCT INFORMATION

Botanic name	Organic Spirulina platensis - powder/crumbs/chips
Origin	Germany
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Appearance*	Flakes	
Color	blue-green	
Smell	maritime, green	
Taste	maritime, green, algae	
Degree of purity	100%, free within the scope of technical possibilities of foreign parts (magnetic insert)	
Brief description	Production gently dried with warm air after harvest. Grinding in a ball mill, fine sieving	

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002 / Only for food supplements
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	Bacterial Count: TAMC-Bacteria <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, S. Aureus negative
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
Allergen labeling	Subject to labeling 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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