



Technical Data Sheet

BIO Grünkohl P. (18758)
ORGANIC Kale P. (18758)

PRODUCT INFORMATION

| | |
|-----------------------|---|
| Botanical name | Brassica oleracea var. sabellica |
| Raw material | Field-fresh goods, carefully washed and dried within the scope of our technical standards possibilities free of foreign parts |
| Rehydration factor | 1:8 |
| Organic Certification | DE-ÖKO-013 |

ITEM SPECIFICATION

| | |
|----------------------|-------------------|
| Cutting size | Powder |
| Drying method | Warm air |
| Color | Deep green |
| Smell | Typically spinach |
| Taste | Typically spinach |
| Sand (HCl insoluble) | < 0,5% |
| Humidity | < 6% / 70°C |

STATEMENTS

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|-------------------------|---|
| Food Quality and Safety | Complies with the requirements of European and German food law (LFGB) |
| 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 and amendments |
| Microbiology* | Bacterial Count: TAMC-Bacteria <1,000,000 cfu/g, TYMC <200,000 cfu/g, Salmonella negative/50g, E. Coli <500 cfu/g |
| Vegan | Conform |
| BSE/TSE | Risk Free BSE/TSE |
| Allergen free | According to Reg. (EC) 1169/2011 |
| Nanomaterials | Absent According to Reg. (EC) 1169/2011 |
| Packaging | According to Reg. (EC) 1935/2004 and 10/2011 and amendments |

***We offer the possibility to reduce the microbiological limit values through steam sterilization.**

STORAGE AND HANDLING

| | |
|--------------------------|---|
| Storage | Store at max 25°C, max. 65% humidity in unopened original packing |
| Shelf Life | 12 months |
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