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Technical Data Sheet

Chili P. (15460) Chili P. (15460)

PRODUCT INFORMATION

Capsici fructus acer pulv. Latin name

Part Used Frucht China Origin Carrier None

ITEM **SPECIFICATION** METHOD

Appearance* orange red Odor & Taste burning hot Loss on Drying MAX: 11.0 % Total Ash MAX: 10,0 %

HYDROCACID-INSOLUBLE ASH MAX: 1,5 %

*the color may vary

STATEMENTS

According to Reg. (EC) 178/2002 Food quality and safety

Contaminants According to Reg. (EC) 2023/915 for food supplements Residual solvents According to Dir. (EC) 2009/32 and amendments Pesticides According to Reg. (EC) 396/2005 and amendments

Microbiology Bacterial Count: TAMC-Bacteria <100,000 cfu/q, TYMC <2,000 cfu/q, Salmonella negative, E. Coli <10 cfu/q, Bacillus Ereus<1.000

cfu/q, ENTEROBACTERIA <100 cfu/q

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

Vegan Vegan

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

Allergen free according to Reg. (EC) 1169/2011

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

STORAGE AND HANDLING

Store at room temperature (max 25°C) away from moisture and direct light. Storage

Shelf life 2 years from date of production if sealed and stored properly.

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