



**Technical Data Sheet**

**Himbeere P. gefriergetrocknet (18851)**  
**Raspberry P. freeze-dried (18851)**

**PRODUCT INFORMATION**

Botanical name	Rubus Idaeus
Part Used	Fruit
Origin	Poland, Serbia, Chile, China, Bosnia Herzegovina, Ukraine, Macedonia, Spain / additional origins possible
Production method	freeze-drying
Ingredients	100% Raspberry
Fresh Fruit Equivalent	approx. 6-7 kg fresh raspberries per kg freeze-dried raspberry

**ITEM**

**SPECIFICATION**

Size	0 - 2mm (0 - 1 mm possible on request)
Appearance*	light red - dark red - claret red / free-flowing powder
Odor & Taste	typical for raspberry, free from off-flavours
Sieve analysis	max 10% Retsch Sieve tower, 1 Min, Amplitude 1
Loss on Drying	max 5% infrared dryer
Extraneous Plant Material	Max. 10 pieces per 10 kg

\*The color may vary

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
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: ≤50.000 cfu/g, Yeast <10.000 cfu/g (Target <2.000 cfu/g), Mold <10.000 cfu/g (Target <2.000 cfu/g), Coliformes <10 cfu/g, Enterobacteriaceae <100 cfu/g, Salmonella: negative, E. Coli: <10 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Kosher/Halal	Conform
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 labeling	Subject to labeling according to Reg. (EC) 1169/2011: Present in the factory, separate production area, strict allergen policy- see QMH 20.7: Crustaceans and products thereof, Milk and products thereof (including lactose)
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	cool and dry storage (max. 20°C, max. 65% relative humidity)
Shelf Life	1 year in originally sealed packaging
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**All above information according to the manufacturer**

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