



**Technical Data Sheet**

**Rote Johannisbeere P. gefriergetrocknet (18851)**  
**Red Currant P. freeze-dried (18851)**

**PRODUCT INFORMATION**

Botanical name	Ribes Rubrum
Part Used	Fruit
Origin	Poland, Denmark, Hungary / additional origins possible
Production method	freeze-drying
Ingredients	100% Red Currants
Fresh Fruit Equivalent	approx. 7 kg fresh redcurrants per kg freeze-dried redcurrants

**ITEM SPECIFICATION**

Size	0 - 2mm (0 - 1 mm possible on request)	
Appearance*	light to red / free-flowing powder	
Odor & Taste	typical for redcurrant, 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 ≤ 1.000 cfu/g, Mold ≤ 1.000 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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