



**Technical Data Sheet**

**BIO Schwarze Johannisbeere P. (16903)**  
**BIO Black Currant P. (16903)**

**PRODUCT INFORMATION**

Name	Organic blackcurrant powder, freeze-dried
Botanic name	Ribes nigrum
Part Used	Fruit
Origin	EU Agriculture
Carrier	None
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Appearance*	Dark blue to black powder	Visual
Odor & Taste	Characteristic	Organoleptic

**AVERAGE NUTRITIONAL DATA**

Energy	335 kcal
Fat	2.18g
of which saturates:	0.18g
Carbohydrates	81.8g
Protein	7.45g
Salt	0.01g

\*The color may vary

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
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 <20,000 cfu/g, Yeast <1,000cfu/g, Moulds <500cfu/g, Salmonella negative/25g, E. Coli <10cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
Vegan	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 status	No allergens requiring labeling
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
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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**All above information according to the manufacturer / supplier**

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