



Technical Data Sheet

BIO Buchweizen P. (18883)
ORGANIC Buckwheat P. (18883)

PRODUCT INFORMATION

Product name	Organic Buckwheat flour
Botanical name	Fagopyrum esculentum
Production method	hulled and milled
Organic certification	DE-ÖKO-013
Origin	Non-EU Agriculture A defined origin can in many cases be specified in the delivery contract. Please always state this when ordering.

ITEM SPECIFICATION

Color	Beige-brown-greenish
Appearance	Fine flour
Consistency	Solid, powdery
Odor&Taste	Typical
Water content	<14%
aw-value	<0.7
Purity	~99.9%
Foreign impurities	<0.1%

STATEMENTS

Food and Feed Quality and Safety	Complies with the German Food and Feed Code (LFGB)
Organic production	According to Reg. (EC) 2018/848
Gluten free	This product is also possible as a gluten-free product. If you want to get the product gluten-free, we need this information when ordering mentioned in the formal order. Only products that have been tested <20ppm can be offered as glutenfree (<20ppm).
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
Fumigation	The product is not fumigated
Sulphur treatment	The product does not contain sulfites
Pesticides	According to Reg. (EC) 396/2005 and amendments and BNN
Microbiology*	Bacterial Count: TAMC-Bacteria: <1,000,000 cfu/g, Mould: <10,000 cfu/g, Salmonella: negative/25g, E. Coli: <100 cfu/g, Bacillus cereus: <1,000 cfu/g, Coagulase-positive Staphylococcus: <10,000 cfu/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
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

*The microbiological parameters are points of reference which may vary in natural products depending on origin and crop year

STORAGE AND HANDLING

Storage	Store in a well-closed container away from moisture and direct sunlight at max. 22°C
Shelf Life	12 months if sealed and properly stored
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All above information according to the manufacturer / supplier

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