



**Technical Data Sheet**

**BIO Chlorella P. 50% Protein (18846)**  
**ORGANIC Chlorella P. 50% Protein (18846)**

**PRODUCT INFORMATION**

Name	Pure organic powder from Chlorella microalgae
Botanical name	Chlorella vulgaris
Part Used	Microalgae
Origin	Asia
Production method	Spray drying
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION
Color	Fine green
Odor	Algae specific
Size	80 mesh
Physical state	Powder
Protein	50 - 63 g/100g
Fat	6 - 14 g/100g
Moisture	≤8 g/100g
Ash	≤9.5 g/100g
Chlorophyll	1000 - 3000 mg/100g

AMINO ACID PROFILE	PER 100G	FATTY ACID PROFILE	PER 100G
Leucine	3.0 - 4.5 g	Total fatty acid	5.9 - 14 g
Lysine	1.0 - 5.0 g	Saturated fatty acids	≤5.0 g
Methionine	0.7 - 1.3 g	Mono unsat. fatty acids	0.5 - 3 g
Taurine	<0.1 g	Poly unsat. fatty acids	2.5 - 7.0 g
Threonine	1.5 - 2.5 g	Total Omega-3 fatty acids	0.3 - 4.3 g
Valine	2.3 - 3.5 g	Total Omega-6 fatty acids	1.5 - 7.0 g

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002 / Only for food supplements
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <100,000 cfu/g, Yeasts: <1,000 cfu/g, Molds: <1,000 cfu/g, Salmonella: negative/25g, E. Coli: negative/1g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: Sulphites (>10 mg/kg)*
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments
<b>*Although not added in the process sulphites naturally occur in microalgae</b>	

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	36 months from production date, at least 20 months at delivery
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**All above information according to the manufacturer / supplier**

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