|  |  |  |
| --- | --- | --- |
|  | | Form **FM-EK-04**  **Product Specification version: 02 of 2022-01-01**  replaces: 01 of 2020-02-04  Page 1 of 1  Archived: until the next update |
| **General product information** | | |
| Item Number: | EK-51400-bigbag | |
| Product Name: | Whole Coriander seeds | |
| Article description: | yellow - brown, round, whole coriander seeds | |
| Common Name: | Coriander seeds “Coriandrum sativum” | |
| Origin: | BG | |
| Date of Specification | 19.04.22 / compiled by: Ka / subject to modifications | |

|  |  |  |  |
| --- | --- | --- | --- |
| **Ø Nutritive Value per 100 g (www.naehrwertrechner.de)** | | **Microbiological Analysis (§ 64 LFGB )** | |
| Energy in [kJ] | 1311 | Escherichia coli [KBE/g]: | < 1 x 102 |
| Energy in [kcal] | 313 | Salmonellae [KBE/g]: | n.d. in 125 g |
| Protein [g]: | 12,4 |  |  |
| Carbohydrate [g]: | 25,9 | **Pesticides Analysis ( § 64 LFGB)** | Pesticides GC-MSD |
| Thereof Sugar [g]: | 1,04 | EU-VO 396/2005 | Pesticides LC-MS/MS |
| Fat [g]: | 17,8 | BNN-Orientation-Values (organic food) |  |
| Thereof saturated fatty acids | 0,98 |  |  |
| Salt [g]: | 0,08 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Physical Parameters** | | **Heavy Metals** | |
| Purity [%]: Impurity [%]:  Split [%] | 99  1  Max. 8 | The supplier guarantees the compliance with the national and European legal limits for the instructed and analyzed heavy metals in  accredited laboratories. | |
| Moisture [%] | 3,1 – 6,2 | **Toxins** | |
| ethereal oil content [ml/ 100 g] | Mind. 0,1 | Aflatoxine [ppb]: | B1: 2; B1+B2+G1+G2: 4 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Sensory Specifications** | | **Miscellaneous** | |
| Odor: | characteristic | Packing Unit [kg]: | 22,68 / 25 |
| Taste: | characteristic | Package: | paperbags |
| Colour: | Yellow-brown | Minimum Durability [Months]: | 12 |
|  |  | Batch Identification: | BBD / lot or Char.-no |

|  |  |  |  |
| --- | --- | --- | --- |
| **Allergens according to EU-VO 1169/2011, Art. 21 in conjunction with annex II** | |  | |
| **Allergen** | **contained** | **cross–contamination** | |
|  |  | **collective production facility** | **common warehouse** |
| Cereals containing gluten and their products thereof (wheat, rye, barley, oats, spelt, kamut) | No | No | No |
| Crustaceans and products thereof | No | No | No |
| Eggs and products thereof | No | No | No |
| Fish and products thereof | No | No | No |
| Peanuts and products thereof | No | No | No |
| Soy and products thereof | No | No | No |
| Milk and products thereof | No | No | No |
| Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut) | No | No | No |
| Celery and products thereof | No | No | No |
| Mustard and products thereof | No | No | No |
| Sesame seeds and products thereof | No | No | No |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg  or 10 mg/litre expressed as SO2 | No | No | No |
| Lupine and products thereof | No | No | No |
| Molluscs and products thereof | No | No | No |

|  |
| --- |
| **Storage Specifications** |
| Store in a cool and dry place. Storing temperature should not exceed 20°C. Avoid direct contact with sunlight. |

This commodity is a naturally product. In spite of controls and thorough purification husk fragments and similar are inevitable.

The supplier clarifies the scope of the laboratory tests with accredited laboratories. Only products which are in conformity with valid German and EU and the relevant generally accepted standards are delivered. Secured by supplier declarations the packaging complies with all German and EU law and the relevant generally accepted standards.

We attest, that our products do not require a gene technical identification according to EU-Regulation 1829/2003 and 1830/2003.

**agaSAAT GmbH** produces accordingly to HACCP-principles of the Codex Alimentarius and has available an IFS- certification and a BIO-certification according to EU-VO 2018/ 848.

All suppliers of **agaSAAT GmbH** must provide their bio raw materials according to EU-VO 2018/ 848.