

**DS BIO Brokkoli P. (18806)**
**DS ORGANIC Broccoli P. (18806)**
**Product Information**

Latin name	Brassica oleracea var. Italica
Part used	Flower
Product description	Freeze Drying and milling
Fruit concentration	13:1
Carrier / Additives	None
Organic certification	DE-ÖKO-013
Other	The product is prone to solidification.

Item	Specification	Method
Appearance	Fine powder	
Color	typical of broccoli	
Odor	typical of broccoli without foreign smells	
Taste	typical of broccoli without foreign flavors	
Loss on drying	≤5%	
Screening	Min. 95% < 1 mm	
Colorants	None	
Additives	None	
Aflatoxin B1	< 2,00 µg/kg	ISO 16050:2003
Total Aflatoxins (B1,B2,G1,G2)	< 4,00 µg/kg	ISO 16050:2003

**Statements**

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic Regulation	Reg. (EU) 2018/848 and amendments
Contaminants	According to Reg. (EC) 1881/2006 and amendments
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments (and BNN norm)
Microbiology	Bacterial Count: TAMC-Bacteria <100,000 cfu/g, TYMC <5,000 cfu/g, Salmonella absent in 25g, E. Coli absent in 1g, Entero-bacteriaceae <100 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Vegan
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1992/2 and 1993/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen free	according to Reg. (EC) 1169/2011
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and Nr. 10/2011 and amendments

**Storage and Handling**

Storage	Keep in temperature 0-25°C, store in dry, dark and cool place, protect from moisture.
Shelf Life	24 months (in original packaging, possible agglomeration after 4 months - no reason to complain)

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