



Technical Data Sheet

BIO Spinat P. (18758)
ORGANIC Spinach P. (18758)

PRODUCT INFORMATION

Name	Organic Spinach powder
Product ID	24215
Latin name	Spinacia oleracea L.
Raw material	Field-fresh goods, carefully washed and dried within our technical limits Possibilities free of foreign parts
Rehydration factor	1:8
Origin	EU-Agriculture (Germany)
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	NUTRITIONAL VALUES	PER 100g
Cutting size	Powder	Energy	1140 KJ / 272.5 kcal
Drying method	Warm air	Fat	3.3g
Color*	Deep green	of which saturates	0.4g
Smell	Typically spinach	Carbohydrates	19g
Taste	Typical of spinach	of which sugar	3.1g
Sand (HCl insoluble)	< 2%	Fibers	27g
Humidity	< 6% / 70°C	Protein	28.2g
*The color may vary		Salt	6.1g

STATEMENTS

Food Quality and Safety	Complies with the requirements of European and German food law (LFGB)
Organic production	According to Reg. (EC) 2018/848
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology*	Bacterial Count: TAMC-Bacteria <10,000,000 cfu/g, TYMC <200,000 cfu/g, Salmonella negative/50g, E. Coli <500 cfu/g
Vegan	Conform
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 10/2011 and amendments

***We offer the possibility to reduce the microbiological limit values through steam sterilization.**

STORAGE AND HANDLING

Storage	Store at max 25°C, max. 65% humidity in unopened original packing
Shelf Life	12 months
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All above information according to the manufacturer / supplier

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