



Technical Data Sheet

Schwarze Johannisbeere P. gefriergetrocknet (18851)
Black Currant P. freeze-dried (18851)

PRODUCT INFORMATION

Botanical name	Ribes nigrum
Part Used	Fruit
Origin	Poland, Hungary, Lithuania, Ukraine / additional origins possible
Production method	freeze-drying
Ingredients	100% Black Currants
Fresh Fruit Equivalent	approx. 5 kg fresh black currants per kg freeze-dried redcurrants

ITEM

SPECIFICATION

Size	0 - 2mm (0 - 1 mm possible on request)
Appearance*	light violet - dark violet, wine red / free-flowing powder
Odor & Taste	typical for black currant, free from off-flavours
Sieve analysis	max 10% Retsch Sieve tower, 1 Min, Amplitude 1
Loss on Drying	max 5% infrared dryer
Extraneous Plant Material	Max. 10 pieces per 10 kg

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
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 for food supplements
Preservative	Preservative Free
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: ≤ 50.000 cfu/g, Yeast ≤ 1.000 cfu/g, Mold ≤ 1.000 cfu/g, Coliformes < 10 cfu/g, Enterobacteriaceae < 100 cfu/g, Salmonella: negative, E. Coli: < 10 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Kosher/Halal	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: Present in the factory, separate production area, strict allergen policy- see QMH 20.7: Crustaceans and products thereof, Milk and products thereof (including lactose)
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	cool and dry storage (max. 20°C, max. 65% relative humidity)
Shelf Life	1 year in originally sealed packaging
Document status template	12.02.2024
Issue date	14.02.2024

All above information according to the manufacturer

Disclaimer

This document, or any answers or information provided herein by Chem2Market GmbH, does not constitute a legally binding obligation of Chem2Market GmbH. While the descriptions, designs, data and information contained herein are presented in good faith and believed to be accurate, it is provided for your guidance only. Because many factors may affect processing or application/use, we recommend that you make tests to determine the suitability of a product for your particular purpose prior to use. It does not relieve our customers from the obligation to perform a full inspection of the products upon delivery or any other obligation. NO WARRANTIES OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE MADE REGARDING PRODUCTS DESCRIBED OR DESIGNS, DATA OR INFORMATION SET FORTH, OR THAT THE PRODUCTS, DESIGNS, DATA OR INFORMATION MAY BE USED WITHOUT INFRINGING THE INTELLECTUAL PROPERTY RIGHTS OF OTHERS. IN NO CASE SHALL THE DESCRIPTIONS, INFORMATION, DATA OR DESIGNS PROVIDED BE CONSIDERED A PART OF OUR TERMS AND CONDITIONS OF SALE