



Technical Data Sheet

BIO Schwarze Johannisbeere P. (18890) ORGANIC Black Currant P. (18890)

PRODUCT INFORMATION

| | |
|-----------------------|------------------------------|
| Name | Organic black currant powder |
| Botanical name | Ribes nigrum |
| Part Used | Fruit |
| Origin | EU Agriculture |
| Carrier | None |
| Organic Certification | DE-ÖKO-013 |

| ITEM | SPECIFICATION | NUTRITIONAL VALUES | PER 100g |
|---------------------|---------------------------|--------------------------------|----------|
| Appearance* | Dark-blue to black powder | Energy | 335 kcal |
| Odor & Taste | Characteristic | Fat | 2.18g |
| Moisture | ~4% | of which saturated fatty acids | 0.18g |
| *The color may vary | | Carbohydrates | 81.84g |
| | | of which sugar | 42.36g |
| | | Protein | 7.45g |
| | | Salt | 10.64g |

STATEMENTS

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|---|---|
| Food Quality and Safety | According to Reg. (EC) 178/2002 |
| Organic production | According to Reg. (EC) 2018/848 |
| 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 |
| Solvents | According to Dir. (EC) 2009/32 and amendments for extraction solvents / residual solvents |
| Pesticides | According to Reg. (EC) 396/2005 and amendments |
| Microbiology | Bacterial Count: TAMC-Bacteria <20,000 cfu/g, Yeasts <1,000 cfu/g, Molds <500 cfu/g, Salmonella negative/25g, E. Coli <10 cfu/g |
| 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 |
| BSE/TSE | Risk Free BSE/TSE |
| Allergen status | No allergens requiring labeling according to Reg. (EC) 1169/2011 |
| Unintentional contact (traces) in the supply chain cannot be excluded. | |
| Packaging | According to Reg. (EC) 1935/2004 and 10/2011 and amendments |
| MOSH/POSH/MOAH | free |

STORAGE AND HANDLING

| | |
|--------------------------|---|
| Storage | Store in a well-closed container away from moisture and direct sunlight |
| Shelf Life | 2 years if sealed and properly stored |
| Document status template | 23.1.25 |
| Issue date | 07.02.2025 |

All above information according to the manufacturer / supplier

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