



Technical Data Sheet

BIO Karotte geschnitten 1-3 mm (18758) ORGANIC Carrot, cut 1-3 mm (18758)

PRODUCT INFORMATION

Name	Organic carrot, sliced 1 - 3 mm
Product ID	26871
Botanical name	Daucus carota subsp. sativus
Part Used	Root
Origin	EU Agriculture
Drying method	Warm air
Carrier	None
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	NUTRITIONAL VALUES	PER 100g
Rehydration factor	1:6, 15-20 Minutes cooking time	Energy	279.01kcal/ 1,167.32 kJ
Appearance*	Orange to red granulate	Water	7g
Odor & Taste	Characteristical of carrot	Carbohydrates	40.74g
Moisture	<7%/70°C	of which Sugar	39.32g
Ash (HCl insoluble)	<0.5%	Protein	8.75g
Loss on Drying		Fat	1.79g
Total Ash		Saturated fatty acids	0.35g
Bulk Density		Minerals	9.25g
Aflatoxin B1	2 µg/kg max	Fibres	32.47g
Total Aflatoxins (B1, B2, G1, G2)	4 µg/kg max	Natrium	0.454g
*The color may vary		Salt	1.14g

STATEMENTS

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 <10,000 cfu/g, TYMC <300 cfu/g, Salmonella negative, E. Coli negative, S. Aureus negative
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

STORAGE AND HANDLING

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	12 months if sealed and properly stored
Document status template	07.03.2025
Issue date	07.03.2025

All above information according to the manufacturer / supplier

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