



Technical Data Sheet

**Grünkohl P. (18758)
Kale P. (18758)**

PRODUCT INFORMATION

Name	Kale powder		
Product ID	26982		
Latin Name	Brassica oleracea var. sabellica		
Raw material	Field-fresh goods, carefully washed and dried within the scope of our technical standards possibilities free of foreign parts		
Origin	EU-Agriculture (Germany)	Carrier	None

ITEM SPECIFICATION

Cutting size	Powder
Drying method	Warm air
Color	Deep green
Smell	Typically kale
Taste	Typically kale
Sand (HCl insoluble)	< 0,5%
Humidity	< 6% / 70°C

STATEMENTS

Food Quality and Safety	Complies with the requirements of European and German food law (LFGB)
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
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <1,000,000 cfu/g, TYMC <10,000 cfu/g, Salmonella negative/25g, E. Coli <10 cfu/g, Coliforms < 1.000 cfu/g We offer the possibility of reducing microbiological limits through steam disinfection.
Vegan	Conform
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.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments
MOSH/POSH/MOAH	free

STORAGE AND HANDLING

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

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