

DATA SPECIFICATIONS

baking seeds

Chia seed

Baking seeds



Product description

The product is an oval seed obtained from chia (*Salvia hispánica L.*) which is cultivated to be used as food. This grain is sifted and passed through 3 cleaning machines until only 100% chia seed without modification is obtained.

Application

Baking products, dairy products, granolas, flavored waters, hydration in water, sweets. Omega 3, omega 9, fiber, protein, magnesium, antioxidants.

Packing Details, Shelf-life and storage

25kg net Polypropylene bags; on pallets; 12 months from date of manufacture. Store in a cool, well ventilated and dry place. Temperature between 16 and 26°C.

Sensoric

Gray to black tones; some have white tones;

Country of Origin

Mexico



MICROBIOLOGICAL STANDARDS

Total bacteria count	max.
Coliforms	max. 100 cfu/g
mold	max. 1000 cfu/g
yeast	max. 500 cfu/g
E.Coli	absent
S.aureus	absent
Bacillus cereus	max. 10 cfu/g
Salmonella	absent in 25g

PHYSICAL AND CHEMICAL STANDARDS

Humidity	max. 8%
Protein (Nx6.25)	max. 25%
Fat	max. 32%
Ash	max. 6%
Fiber	max. 30%
Density	max. 0.75 pb

HEAVY METALS

Cadmium	max. 0.1 ppm (mg/kg)
Lead	max. 0.5 ppm (mg/kg)

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.