

Organic Rosehip Powder

Technical Data Sheet

Article number	04.B.007.01
Article name	Organic Rosehip Powder
Latin name	Rosa Canina
Origin	Bulgaria
Certification	According to the EC-Regulations organic farming
Internal code	791
HS Code	1106.30.90

Legal foundation

Our products are in conformity with European and Dutch legislation with regard to food safety. They are safe and suitable for human consumption. All of our organic products are in accordance with EU-Regulations No. 2018/848 and the associated implementing regulations.

The products have not been produced from a GMO source and does not contain any GMO ingredients. The products have not been exposed to irradiation.

Brief description / Production process

Receiving raw material – cool storage – hand inspection – machine drying between 40°C and 60°C for 48 hours – cleaning in rotor machine – grinding (0.035 mm) – sifting (0.05 mesh) – packing and labelling – metal detection (Non-Fe: 1.0 mm, FE: 0.8 mm, SS: 1.0 mm).

Composition

Ingredient	Part in %
Organic Whole Rosehip Fruits	100

Organic Rosehip Powder

1) Sensory characteristics

Parameter	Product	Declaration
Appearance/colour	Organic Rosehip Powder	Light orange flour

Parameter	Declaration
Odour	Typical, without any off-odours
Flavour	Typical, without any off-odours
Consistency / Texture	Flour

2) Physical / Chemical parameters

Parameter	Unit	Value
Botanical impurities	%	Max. 0.5
Non-botanical impurities	%	Max. 0.05
Moisture	%	Max. 8

Organic Rosehip Powder

3) Microbiological data

Parameter	Unit	Value
Total plate count	cfu/g	< 6.000
Yeasts	cfu/g	< 3.000
Moulds	cfu/g	< 5.000
E. coli	cfu/g	< 10
Salmonella	/25 g	Absent

4) Residues, contaminations, heavy metals and mycotoxins

Parameter	Definition
Residues and contaminations (bromide, methyl bromide, organochlorine pesticides, phosphine, storage additives, organophosphorus pesticides, etc.)	This product is in conformity with the European and Dutch legislation. This product is in accordance with EC-Regulations No. 2018/848 and the associated implementing regulations
Heavy metals (cadmium, lead, mercury, etc.)	In accordance with EC-Regulation No. 488/2014 No. 1881/2006, EU-Regulation No. 2021/1317 and No. 2021/1323
Mycotoxins (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	According to EC-Regulation No. 1881/2006

Organic Rosehip Powder

5) Nutritional values per 100 g

Parameter	Unit	Value
Energy	kJ/kcal	1124/272
Fat	%	2.46
of which saturated fatty acids	%	1.99
Carbohydrates	%	34.26
of which sugars	%	23.67
Dietary fibre	%	56.21
Protein	%	5.08
Sodium	g	0.05
Magnesium	g	0.237
Calcium	g	0.412

These are natural products. The nutritional values may vary. These values are based on the information from the producer.

Organic Rosehip Powder

6) Allergen information

Presence/absence of ingredients with allergenic potential according to EU-Regulation No. 1169/2011 combined with the LeDa (ALBA) allergen list.

Allergen, ingredient, trigger	Present in recipe?
Gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanuts	No
Soybeans and products thereof	No
Milk and products thereof	No
Nuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulfites at concentrations of more than 10mg/kg or 10mg/L as expressed as SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No

The allergen-information is based on the information of the producer.

Organic Rosehip Powder

7) Packaging

Packaging is in accordance with EC-Regulations No. 1935/2004, No. 2023/2006 and No. 10/2011.

Description	Unit
Net weight	25 kg per bag
Short description of the packaging (material)	Multi-layer paper bags

8) Storage / Shelf life

Storage conditions: ambient (< 22°C), dark and dry (max. 65 % relative humidity) storage without stretch-film. Do not freeze.

Shelf life: 24 months after production in unopened original packaging on correct storage and transport conditions.

9) Other details

This specification contains reference values. Deviations of the appearance, composition, colour, flavour and odour are due to the natural origin of the ingredients.

The above specification is based on the information from our suppliers. We recommend to check the suitability of our products by own tests.

This specification is generated electronically and is valid without signature.