

# Organic Hemp Protein Powder

## 50%

## Technical Data Sheet

<b>Article number</b>	07.B.002.01
<b>Article name</b>	Organic Hemp Protein Powder 50%
<b>Latin name</b>	Cannabis sativa L.
<b>Origin</b>	EU/NON-EU
<b>Certification</b>	According to the EC-Regulations organic farming
<b>Internal code</b>	787
<b>HS Code</b>	1208.90.00

### 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

This Organic Hemp Protein Powder 50% is obtained by milling of the hemp press cake.

### Composition

<b>Ingredient</b>	<b>Part in %</b>
Organic Hemp Protein Powder 50%	100

## 1) Sensory characteristics

Parameter	Product	Declaration
Appearance/colour	Organic Hemp Protein Powder 50% (Raw)	Greenish to light brownish

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

## 2) Physical / Chemical parameters

Parameter	Unit	Value
Moisture	%	Max. 10
Gluten	mg/kg	Max. 20
Total THC	mg/kg	Max. 2.5

### 3) Microbiological data

Parameter	Unit	Value
Total plate count	cfu/g	< 1.000.000
Yeasts	cfu/g	< 10.000
Moulds	cfu/g	< 10.000
Staphylococcus aureus	cfu/g	< 1.000
Enterobacteriaceae	cfu/g	< 100.000
Anaerobe sulfite reducing clostridia	cfu/g	< 1.000
E. coli	cfu/g	< 100
Staphylococcus	cfu/g	< 1.000
Salmonella	/125 g	Absent

### 4) Residues, contaminations, heavy metals and mycotoxins

Parameter	Definition
<b>Residues and contaminations</b> (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
<b>Heavy metals</b> (cadmium, lead, mercury, etc.)	In accordance with EC-Regulation No. 488/2014 No. 1881/2006, EU-Regulation No. 2021/1317, EU Regulation No. 2023/915 and No. 2021/1323 and the other current regulations
<b>Mycotoxins</b> (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	According to EC-Regulation No. 2023/915 and the other current regulations

## 5) Nutritional values per 100 g

Parameter	Unit	Value
Energy	kJ/kcal	1445/345
Fat	g	9.7
of which saturated fatty acids	g	1.2
of which mono-unsaturated fatty-acids	g	1.4
of which poly-unsaturated fatty-acids	g	7.1
Carbohydrates	g	4.7
of which sugars	g	2.9
Dietary fibre	g	19.7
Protein	g	50
Salt	g	0.2
Omega 6	g	5.5
Omega 3	g	1.6
Moisture	g	6.9
Ash	g	8.8

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

## 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?	Cross-contamination possible
Gluten	No	Yes, but still gluten-free, < 20 ppm
Crustaceans	No	No
Eggs	No	No
Fish	No	No
Peanuts	No	No
Soybeans and products thereof	No	No
Milk and products thereof	No	No
Nuts	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulfites at concentrations of more than 10mg/kg or 10mg/L as expressed as SO <sub>2</sub> .	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

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

## 7) Packaging

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

Description	Unit
Net weight	20 kg
Short description of the packaging (material)	Paper bag with PE inliner

## 8) Storage / Shelf life

**Storage conditions:** cool (< 18°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.