

1. General product information

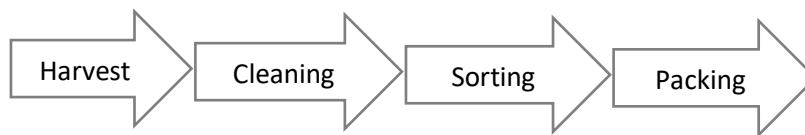
Sales description:	Psyllium husk
Freshness ratio/ concentration factor:	100%
Country of origin:	India
Ingredients (descending in %):	100 % Organic psyllium husk whole 99 %

2. Description / production process

Organic psyllium husk is the shells of the plant *plantago ovata*. Psyllium husks are typically characterised by oval husk in the colours white to light brown.



The product can be consumed raw or processed, with or without other food.



3. Sensory characteristics

Appearance:	Small, round, black-blue seeds, approx. 1 - 2 mm, deviations possible
consistency	
Odor/Flavor:	Typical, fresh, without foreign smell/taste



4. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		12,0	%
Purity	99,0		%
Foreign materials of plant origin/ foreign seeds		1,0	%
Additions	-	-	-

5. Residues and contaminations

<u>Parameters</u>	<u>Requirements</u>
Pesticide residues:	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable
Contamination and chemical residues:	In accordance with the EU Regulation setting maximum levels for certain contaminants in foodstuffs as amended.

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	Product specification ORGANIC Psyllium husks 99% Product: 55700	Version: 08
		Valid on: 12.06.2020
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 2 of 4  DE-ÖKO-006

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	50.000	KbE/g
Molds	5.000	KbE/g
Mildew	5.000	KbE/g
Escherichia Coli	negativ	KbE/g
Salmonellae	negativ	/125 g

7. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	193 / 808
Grease	g	0,24
Carbohydrates	g	2,2
Fiber	g	88,25
Protein	g	1,5
Sodium	g	0,12

Origin of the data:
 the data was
 calculated / the
 data was analyzed

8. Packaging and shelflife

Packaging: 25 kg textile bag, water resistant / multi-layer paper bag with PE inliner
 Shelflife: 24 months (unopened in original bag)
 Storage conditions: Cool (< 20 °C), dry (< 65 % relative humidity) and dark



9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

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11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fishes and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Cellery and products thereof	-	-
Mustard and products thereof	-	+
Sesame seeds and products thereof	-	+
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

*No entry: No information available.

Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
Macadamia / nuts	-	-
<i>Nuts (edible nuts)</i>	-	-
Celery	-	-
Mustard	-	+
Sesame seeds	-	+
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l , expressed as SO2	-	-
Lupines	-	-
Molluscs	-	-
Additional allergens, Lactose	-	-
Cocoa	-	-
glutamate (E620-E625)	-	-
Chicken	-	-
Coriander	-	-
Maize	-	-
Pulses	-	-
Beef	-	-
Pork	-	-
Carrots	-	-

12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation. It complies with the **Novel Food Regulation (EC) No. 258/97** and the implementing decision 2013/50/EU.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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