

Product Data Sheet

Date: 02-11-2023 Version: 05

Owner: Quality Manager

Organic Linseed Brown

	PRODUCT IDENTIFICATION & G	SENERAL INFORMATION			
Product code	17352, 17593, 19059, 19849				
Product description	Whole dried seed of Linum usitatissimum				
Process description	Seeds are harvested, stored, cleaned, packed and transported				
Origin	Russia, India, Kazakhstan				
Composition					
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 2018/848 on organic production.				
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011. Organic label information according Regulation (EC) no. 2018/848.				
Shelf life	Best before : 24 months after production.				
Storage conditions Storage temperature	Cool, dry, odour-free. Storage in bags, big bags. Preferably below 15°C & Humidity below 60%				
Transport Packaging	Transport Conditions: Dry and clean Transport Bags, Boxes or Big Bags				
	HAZARDS : THRESHOLDS	AND TOLERANCES			
Category	Critical contaminant	Tolerance			
Chemical	Undesirable substances as mentioned in:				
Microbiological	□ Salmonella	Absent in 25 g			
	PRODUCT CHARAC	CTERISTICS			
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter □ Foreign matter	Absent (0.02*%) Absent (0*%) < 0.05% Absent (0*%)			

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Organoleptic		Odour Colour Flavour Appearance	True to type, neutral, fresh, not rancid, free of off-odours. Brown Nutty Glossy, rather flat, tear-shaped seed, app. 3 – 4mm long
Nutritional information*		Energy (kJ/kcal)	2036 / 486
(per 100 g)		Protein	20
(per 100 g)		Fat	32.5
	_	of which saturated fat	3.5
		Carbohydrates total	13.5
	_	-Sugars	0.0
		Fibre	33.5
		Sodium (Na) (mg/100 g)	38
			*Nutritional values derived from literature

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacture	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

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GMO & Irradiation Declaration	We declare that all our products, purchased by and delivered by NUTSINBULK for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council. We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.						
Food Grade Declaration	We hereby confirm that all food (EC) 1935/2004 on materials a Furthermore all paper & plastic plastic inliners used by, comply plastic materials and articles in	nd articles in food contact with Regula	tended to com packaging, i.e tion (EC) 10/20	e into contact v e. paper bags, p 011 and Regula	vith food. plastic cont ation (EC)	tainers/bucke	ts and

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