

	PRODUCT SPECIFICATION	
	PRODUCT NAME CELERY LEAVES 1-4 mm	

1) GENERAL DESCRIPTION

Product	<i>Apium graveolens L.</i>
Origin	Germania

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1334,7 kJ – 319 kcal
Carbohydrate	46,3 g
• Sugar	6,6 g
Protein	11,30 g
Fat	2,10 g
• Monounsaturated	0,40 g
• Polyunsaturated	1,05 g
• Saturated	0,55 g
Mineral	- g
Sodium	- g
Dietary fibre	27, 8 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried leaves of celery with uniform cut 1-4 mm. Green in color.
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Unknown material	Ash 12 % max Sand 0% Active Water 0,60

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 500.000 ufc/g
E. Coli	< 10 ufc/g
Coliforms	< 1.000 ufc/g
Yeasts and Moulds	< 1.000 ufc/g
Salmonella	Absent
Staphylococcus aureus	1.000 cfu/g
Bacillus cereus	10.000 cfu/g
Sulphite reduced from Colstridium	10.000 cfu/g

5) BIOLOGICAL PARAMETERS

GMO	Absent
-----	--------

	PRODUCT SPECIFICATION	
	PRODUCT NAME CELERY LEAVES 1-4 mm	

6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with cap in PET, double layer paper bag food grade
Net weight	100 g - 12,5 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registry number	99-49-0 Empirical Form: C ₁₀ H ₁₄ O
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Carvone
Hazard statements	H335
Prevention precautionary statements	P261 P262 P280 P305+P351+P338

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

	PRODUCT SPECIFICATION	
	PRODUCT NAME CELERY LEAVES 1-4 mm	

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020