

DESCRIPTION:

INTENDED USE:

Organic Wheat Grass Powder

Technical Specification

Wheat Grass Powder is manufactured from the whole leaf of young, freshly

harvested Certified Organic Wheat Leaf which has been cut, dried, sorted

and milled. This is a natural product, containing no additives or variations

100% Whole Wheat Leaf

INGREDIENTS: Food grade material for use as an ingredient in manufactured foods or for

direct human consumption

CERTIFICATION: Certified Organic by NASAA

ORIGIN: China

GMO STATUS: GMO Free

DRYING METHOD: Continuous-flow hot air drying

STERILIZATION: HTST technology, the sterilization equipment is from Japan

SEASON: September -November, March - May

PHYSICAL & CHEMICAL Items Specification

Particle Size: Coarse Grade: average 100 mesh

Fine Grade : average 200 mesh

Appearance: Free flowing powder

Colour: Rich Green

Flavour&Aroma: Typical of Wheat Leaf.

Foreign Mateirals: None

Ash: < 8.0%

Moisture: 6% Maximum

Bulk Density: 0.2g~0.25 / ml

HEAVY METALS Items Specification

Lead(Pb) $\leq 1.0 \text{ ppm}$

Arsenic(As) $\leq 0.5 \text{ ppm}$

Mercury(Hg) $\leq 0.05 \text{ ppm}$

Cadmium(Cd) $\leq 0.2 \text{ ppm}$



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MICROBIOLOGY:	Items	Specification
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Total Plate Count ≤10000 cfu/g

Moulds $\leq 200 \text{ cfu/g}$

Yeasts ≤200 cfu/g

E.coli ≤10 cfu/g

Salmonella Negative/10g

Staphylococcus Negative/10g

Aflatoxin < 20 ppb

DIETARY CLAIMS: Items Specification

JAS YES

NOP YES

EU Organic YES

FSSC22000 YES

Kosher Compliant YES

Genetically Modified NO

GM Additives NO

ALLERGENS: Tests Gluten Free at <5ppm.

SHELF LIFE: 36 months from date of manufacture

STORAGE: Store in cool, dry, clean and pest free area away from strong odours and light

ADDITIONAL TESTS: Metal Detection Standard

Pesticides Residue Standard

PACKAGING: Items Specification

Aluminum Foil bag 10kg/bag

Carton 20kg/carton

20 FCL with Pallets 7200kg

40 FCL with Pallets 14400kg



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NUTRITION LIST

★ SU0JX Sodium (ICP-MS) Method: BS EN	ISO 17294-2 2016 mod.			
Sodium (Na)	158	mg/100 g	0.3	
Sodium Chloride	4019	mg/kg		
	Results	Unit	LOQ	LOD
★ SU20L Protein Method: AOAC 984.13 1994	4			
Protein	22.4	g/100 g	0.1	
Protein Factor	6.25			
★ SU20Q Dietary fiber Method: AOAC 991.43	3 1994			
Dietary fiber	50.9	g/100 g	0.5	
★ SU20U Total fat Method: AOAC 963.15 197	73			
Total fat	2.76	g/100 g	0.1	
★ SU20Y Moisture (Direct drying method) Me	thod: AOAC 935.29 1935			
Moisture	3.09	g/100 g	0.1	
★ SU21L Sugar Profile Method: AOAC 995.13	3 1995			
Fructose	1.64	g/100 g	0.1	
Galactose	<0.1	g/100 g	0.1	
Glucose	1.50	g/100 g	0.1	
Lactose	<0.1	g/100 g	0.1	
Maltose	<0.1	g/100 g	0.1	
Sucrose	1.82	g/100 g	0.1	
Monosaccharides and Disaccharides	4.96	g/100 g	0.1	
★ SU21V Fatty acid profile Method: ISO 1296	6-4:2015; ISO 12966-2:2017			
mono-unsaturated fatty acids total	0.11	g/100 g	0.1	
poly-unsaturated fatty acids total	1.25	g/100 g	0.1	
saturated fatty acids total	0.38	g/100 g	0.1	
total of trans fatty acids	<0.1	g/100 g	0.1	
★ SU227 Ash Method: AOAC 923.03 1923				
Ash	10.9	g/100 g	0.01	
★ SU702 Energy(EU) Method: REGULATION	N (EU) No 1169/2011 OF THE	EUROPEAN F	ARLIAME	ENT AND OF THE COUNCIL of 25
October 2011, Article31, page 35.				
Energy kcal (calculated)	256	kcal/100 g		
Energy kJ (calculated)	1059	kJ/100 g		
★ SU703 Carbohydrates Method: REGULATI	ION (EU) No 1169/2011 OF T	HE EUROPEA	N PARLIA	MENT AND OF THE COUNCIL of 29
October 2011, Article31, page 35.	40.0			
Carbohydrates (available)	10.0	g/100 g	0.1	