

## Organic Linseed Yellow

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	14558, 14559, 20225	
Product description	Whole dried seed of <i>Linum usitatissimum</i>	
Process description	Seeds are harvested, stored, cleaned, packed and transported. Product and producer(s) certified as per SKAL, EKO and/or other official recognized organisation	
Origin	China, Canada, Czech Republic	
Composition	100% linseed	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"><li>- General Food Law, Regulation (EC) no. 178/2002.</li><li>- Food Hygiene Law, Regulation (EC) no. 852/2004.</li><li>- Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.</li><li>- Regulation (EC) no. 2018/848 on organic production.</li></ul>	
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011. Organic label information according Regulation (EC) no. 2018/848	
Shelf life	Best before : 12 months after production.	
Storage conditions	Cool, dry, odour-free. Storage in bags, big bags.	
Storage temperature	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: <ul style="list-style-type: none"><li>• Reg. (EC) no. 396/2005</li><li>• Reg. (EC) no. 2023/915</li><li>• Reg. (EC) no. 2018/848</li></ul>	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g.
PRODUCT CHARACTERISTICS		
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0.02+%) Absent (0+%) < 1,0% Absent (0+%)

**Product Data Sheet**  
Date: 22-08-2023  
Version: 03  
Owner: Quality Manager

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<b>Organoleptic</b>	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	True to type, neutral, fresh, not rancid, free of off-odours. Yellow. Nutty. Glossy, rather flat, tear-shaped seed, app. 3 – 4mm long.				
<b>Nutritional information* (per 100 g)</b>	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) (mg/100 g)	2077 / 497 19.9 36.8 4.1 7.5 2.1 29.9 38  *Nutritional values derived from literature				
<b>Allergens:-</b> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
<b>Component</b>	<b>Manufacturer</b>			<b>Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )</b>		
	<b>In Product</b>	<b>Processed in Same Equipment</b>	<b>Handled on Site</b>	<b>In Product</b>	<b>Processed in Same Equipment</b>	<b>Handled on Site</b>
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	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	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO
<b>Declaration</b>	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.					
<b>Food Grade Declaration</b>	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.					