

Organic Goji Berry specification

Sensoric

Color	Natural red
Grade	220, 280, 320, 350, 380, 500, 550 pieces/50g
Odor	Typical Goji flavor without flat, stale, rancid or foreign odors.
Taste	Little sweet, typical Goji taste
Appearance	Whole, dried berries
Moisture	≤13%
Impurity (innocuous berries with leaf) (no critical foreign material like glass, stones, plastic and metal piece)	≤1%
Broken berries	≤5%
Foreign Matter (e.g.stones,glass,metal)	Not allowed
Pests (e.g.mites,maggots,cocoons,insectseggs)	Not allowed
Mould Kernel	Not allowed
Maglignant Impurity	Not allowed

Microbiological standard value

Testing items	Maximum value cfu/g
Aerobic plate count	1x10 ⁵
Mould	1x10 ⁴
Yeast	1x10 ⁴
Salmonella	Absent in 25g
E-Coli	1x10 ¹



Physical-chemical Parameter

	Max. mg/kg (after correction with concentration factor of 5)
Lead (Pb)	<0.2
Cadmium (Cd)	<0.5
Pesticides	As per EU regulation
Nicotine	<0.01
Sulphite as SO ₂	<10

Allergens table

Allergens:- 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.						
Component	Manufacturer			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	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	NO
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

Qualification of Suppliers:

The suppliers must have Organic certificate, in addition to this, they also need to be BRC, ISO and/or HACCP certified and have good experience for exporting to EU for more than 5 years.

Equipment for processing and admixture-removing:

The goods have to be processed by color Sortex, X-ray machine and Metal-detector to ensure no glass, no stones and no metals.

Hand selection by well-trained employees under adequate lightening is required to remove undesired, imperfect kernels/admixtures.

Packing:

All packing materials have to meet the standards of EU.



Shipping mark:

The suppliers are not allowed to put their own communications and websites on the Packing/labels. Only name of the commodity, size, production date, import country, lot no. and best before date are allowed to be stated on labels. Special shipping mark, if needed, will be informed otherwise.

Storage:

The goods has to be stored in dry conditions, clean, without any off-flavor, without pest. From April till October, the goods must be stored into cold warehouse with temperature between 2 to 10 °C.

Fumigation:

Not allowed

Container examine and loading:

Container should be strictly examined before loading to ensure no rust trace, no off odor, no contaminations etc. people should be present in the whole course of container loading so that to avoid the enter of rats. Night loading is not allowed for live worm/insect flying in. No loading is allowed without sufficient water proof cover in rainy days. All 6 sides of containers should be put with card boards.

Vessel booking requirements:

Vessel is requested in principle with 14 days of free demurrages and containers detention. The shipping company need to promise ETA before shipment. In case of transshipment, the supplier need to inform the buyer in advance how long time it will need for transshipment.

Shelf life

24 months from processing date.

GMO & NON-Irradiation:

No GMO according 1829/2003 and 1830/2003

Supplier declares that the products supplied to NUTSINBULK is free from GMO's and not treated with ionized radiation.

Test report

For each lot of products shipped, the supplier should provide test report stating the major quality specifications including best before date. Full-screen pesticide report, microbiology values, Nicotine, Sulphite must be provided as well.

Shipping documents sending

The supplier is requested to send the relative shipping documents to the buyers or present to the collecting bank (according to the contract) within 2 weeks after B/L date. Delay in sending documents might cause extra port charges, if any, should be for the supplier's account.

Nutritional table (100g)

Water	7.5 g	Energy	349 kcal/1461 kJ
Protein	14.26 g	Total lipid (fat)	0.39 g
Ash	0.78 g	Carbohydrate	77.06 g
Fiber, total dietary	13 g	Sugars	45.61 g
Calcium, Ca	190 mg	Iron, Fe	6.8 mg
Sodium, Na	298 mg	Vitamin C	48.4 mg
Vitamin A	26822 IU	Fatty acids / Cholesterol	0

Source: USDA Database