

1. **Product name:** Organic Black Chia Seeds.
2. **Country of origin:** Uganda.
3. **Raw materials and ingredients:** Organic Black Chia Seeds.
4. **Intended use of the product:** Chia seeds can be consumed directly without processing, they can be added to juices, smoothies and to hot or cold liquid preparations even bread; other option is to ground them.
5. **Product sensitive or potentially sensitive personnel:** A normal daily intake of chia seeds is estimated at 15 gram (maximum). With relation to toxicity, chia seeds, there is no evidence to demonstrate adverse effects derived from chia seeds consumption. The product labelling as “Salvia hispanica chia seeds” will allow consumers allergic to other seeds to avoid consumption.  
Allergen free product (Regulation N° 1169/2011).

| Allergens   | Presence | Absence  |
|---|----------|----------|
| Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> <li>(a) wheat based glucose syrups including dextrose</li> <li>(b) wheat based maltodextrins</li> <li>(c) glucose syrups based on barley</li> <li>(d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>   |          | <b>X</b> |
| Crustaceans and products thereof  |          | <b>X</b> |
| Eggs and products thereof   |          | <b>X</b> |
| Fish and products thereof, except: <ul style="list-style-type: none"> <li>(a) fish gelatine used as carrier for vitamin or carotenoid preparations</li> <li>(b) fish gelatine or isinglass used as fining agent in beer and wine</li> </ul>   |          | <b>X</b> |
| Peanuts and products thereof  |          | <b>X</b> |
| Soybeans and products thereof, except: <ul style="list-style-type: none"> <li>(a) fully refined soybean oil and fat</li> <li>(b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources</li> <li>(c) vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>(d) plant stanol ester produced from vegetable oil sterols from soybean sources</li> </ul> |          | <b>X</b> |

|   |  |          |
|---|--|----------|
|   |  | <b>X</b> |
| Nuts, namely: Almonds ( <i>Amygdalus communis</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin. |  | <b>X</b> |
| Celery and products thereof   |  | <b>X</b> |
| Mustard and products thereof  |  | <b>X</b> |
| Sesame seeds and products thereof   |  | <b>X</b> |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.  |  | <b>X</b> |
| Lupin and products thereof  |  | <b>X</b> |
| Molluscs and products thereof   |  | <b>X</b> |

**6. Organoleptic characteristics:**

|            |  |
|------------|--|
| Flavour    | Characteristic                                       |
| Colour     | Black, spotted grey                                  |
| Texture    | Firm   |
| Odour      | Characteristic without presence of unpleasant odours |
| Appearance | Small, oval seeds                                    |

**7. Microbiological characteristics:**

|                   |                             |
|-------------------|-----------------------------|
| Total plate count | ≤ 2 x 10 <sup>5</sup> CFU/g |
| E. coli           | < 10 CFU/g                  |
| Salmonella        | Absence in 25 g             |
| Mould count       | < 10 <sup>4</sup> CFU/g     |
| Yeast count       | < 10 <sup>4</sup> CFU/g     |

|                        |                 |
|------------------------|-----------------|
| Listeria monocytogenes | Absence in 25 g |
| Bacillus cereus        | < 100 CFU/g     |

**8. Physico-chemical characteristics:**

|                                     |  |
|-------------------------------------|--|
| Moisture                            | ≤ 8%   |
| Purity                              | 99,9%  |
| Impurity                            | Max. 0,1%  |
| GMO (Genetically Modified Organism) | The product is not subject to specific labelling in accordance with the EU legislation in the current valid version.         |
| Pesticide residues                  | In accordance with the EC regulation on organic production of agricultural in the current valid version.                     |
| Heavy metals                        | In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version. |
| Mycotoxins                          | In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version. |

**9. Nutritional information:**

(Average values per 100 g)

|               |                               |
|---------------|-------------------------------|
| Energy        | 1832 Kj/444 kcal              |
| Fat           | 31,4 g                        |
| Carbohydrates | 4,9 g                         |
| Salt          | <0,01 g                       |
| Protein       | 21,2 g                        |
| Fibre         | 31,8 g                        |
| Ingredientes  | 100% Organic Black Chia Seeds |

**10. Shelf life:** Up to 36 months under proper storage conditions.

**11. Transport and storage conditions:** The product will be transported following correct hygiene practices, keeping the humidity and temperature stable.

The container must be exclusively for transporting food.

**12. Logistics Information:**

- Bag type: 25 kg multi-layer paper or multi-layer polypropylene; Big bag 1000 kg polypropylene
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

\*The packaging complies with the EU legislation (Regulation N°1935/2004, Regulation N°10/2011).

*The information in this specification is general and non-binding. In order to assess the suitability of our products please contact: [hello@lovenaturesuperfoods.com](mailto:hello@lovenaturesuperfoods.com). All the parameters not mentioned in this specification comply with the EU foodstuff legislation.*