

	Product Specification	Date of enforcement: 08 / 2005
		Date: 8/2022
Product:	Organically grow Celery Root Powder	

Latin name:	Apium graveolens
Raw material:	Fresh organically grown celery root is repeatedly washed, peeled, hand-sorted, diced and dried
Particle size:	Powder
Origin:	Austria
Dehydration method:	Hot air drying
Additives:	Free of any additives

Sensoric:

Colour:	Light cream colour, as few brown pieces as possible
Odour:	Tangy, fresh celeriac odour
Flavour:	True to type

Nutritional Values / 100 g:

Energy:	Approx. 186 kcal (778 kJ)	Carbohydrates:	21,46
Fat:	3,32	• Sugar	17,34
• saturated FA	0,71	Fibre	42,17
Proteins:	15,56	Sodium	0,661

*Source: calculated by BLS (Code: G660400)

Physical parameter:

Moisture:	Max. 10,0 %
Sand content:	Max. 1,0 %

Microbiological parameter:

Salmonella:	n.n. in 25 g
Moulds:	<10 ⁴ cfu/g
Yeast:	<10 ⁴ cfu/g
E.coli:	<10 ³ cfu/g
Staph. aureus:	<10 ⁴ cfu/g
Bacillus cereus:	<10 ⁴ cfu/g
Sulphite reducing clostridia:	<10 ⁴ cfu/g
Aerob. mesophilic plate count:	<10 ⁶ cfu/g

Shelflife:

Approx. 12 months in unopened original packaging if stored properly in max. 65 % humidity and at max.15 °C

Packaging:

All materials are delivered in packaging with a moisture barrier. If a liner is used, this will be of food grade material. Liners are heat sealed or closed with blue plastic ties. No metal ties, string, elastic bands or staples are used.

Residues and contaminants:

The raw material applies to the EU regulations 396/2005 and 1881/2006 in their actual versions.

Genetically Manipulation:

The product shall be free from "EU non-approved GMO" not detected with analysis methods existing today.

There is no labelling obligation according to Regulation (EC) No 1829/2003 on genetically modified food and foodstuff, (applies from 18 April 2004).

There is no obligation to trace ingredients throughout the supply chain according to the traceability provisions set by Regulation (EC) No 1830/2003