



SPECIFICATION

General Information		
Product name:	Organic Moringa leaves	Article No. 0155-110-B
Process:	Harvesting, rinsing, drying (gentle processing at a maximum of 42 degrees)	
Botanical Source:	Moringa Oleifera	Used Part: Leaf
Origin:	Afrika (Namibia, Tansania, ...)	Irradiation: Free
Carrier:	absent (100 % pure)	HS-code: 07129090

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Shredded (0,2 – 1,0 cm)	Visual
Color *	Light green	Visual
Flavor/Odor	Characteristic	Sensorial
Moisture	≤ 8%	ASU L 17.00-1

* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 13.1 for dried spicery and herbs (Stand 2018)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 500.000 CFU/g	DIN EN ISO 4833-1a
Mold	< 100.000 CFU/g	§ 64 LFGB L 01.00-37a
Escherichia coli	< 1.000 CFU/g	DIN ISO 16649-2a
Bacillus cereus	< 1.000 CFU/g	DIN ISO 21528-2a
Clostridium perfringens	< 1.000 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a

HEAVY METALS

according to the category: food supplements in COMMISSION REGULATION (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3,0 mg/kg	DIN EN ISO 17294-2
Cd (cadmium)	< 1,0 mg/kg	DIN EN ISO 17294-2
Hg (mercury)	< 0,1 mg/kg	DIN EN ISO 17294-2

PESTICIDES

Analysis	Limit	Test Method
Pesticides	0,01 mg / kg	Multimethod §64 LFGB L 00.00-115



GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005); our Organic Moringa leaves corresponds to the orientation value for pesticides of BNN
Heavy metals	conform to Regulation (EC) Nr. 629/2008
PAH	conform to Regulation (EC) No 1881/2006 and its amendments
Allergens	No Allergens, in compliance with Regulation (EC) No 1169/2011, Appendix II
Gluten	Gluten-free
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
Raw food	Maximal processing temperature 42 °C

CERTIFICATIONS

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
Organic regulations	Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products. Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation. Our suppliers are certified according to the EU Eco regulation 2018/848.



NUTRITION VALUES

Nutrition Values		per 100 g
Energy		1.055 kJ / 248 kcal
Fat		2,3 g
of which saturates		0,8 g
Carbohydrates		29 g
of which sugars		0 g
Fibre		22,8 g
Protein		28,1 g
Salt		0,2 g
Vitamins and Minerals		per 100 g:
β-Carotin		22,3 mg
Vitamin E		37,1 mg
Calcium		2.890 mg

** NRV / RDA = Referenzmenge für die tägliche Zufuhr von Mineralstoffen nach LMIV (*Recommended Daily Allowances*)

The data correspond to the manufacturer's specifications. The nutritional values of this specification have been carefully determined to the best of our knowledge. Nutritional values may vary depending on the batch and harvest. During storage, the stated values may be subject to certain fluctuations. In addition, improper handling / storage may result in changes in quality which are beyond our control.

ADDITIONAL INFORMATION

Instructions for use	Moringa leaves are primarily used like conventional tea leaves. Pour hot, no longer boiling water over the leaves and let them steep for 5 minutes. The leaves can also be used as an ingredient in various foods.
Intended use	The product is also suitable for vulnerable consumer groups (small children, infants, old people, pregnant women, immunocompromised persons, allergy sufferers or anyone who is dependent on a special diet), but the personal health condition should be clarified in advance.
Storage Conditions	Keep the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability is 36 month from date of manufacture in it's original packaging.
Packing	Net weight – 3,5 kg / 10kg

This document is computer-produced and valid without signature.

Improper handling or storage – on which we have no influence – may cause variations in quality.