



SPECIFICATION

Organic Moringa powder, raw

Botanical Source: Moringa Olifeira	Article No. 0151-100-B
Process: Harvesting, drying and milling (Gentle processing at a maximum of 39 degrees)	
Origin: Paraguay (Cordillera)	Used Part: Leaf
Carrier: absent (100 % pure)	Solubility: Water
Harvest: January until April	Irradiation: Free
Ratio: 10 kg dried leaves : 8-9 kg powder	HS-code: 07129090900

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Light green	Visual
Flavor/Odor	Characteristic	Sensorial
Moisture %	Max. 8%	ASU L 06.00-3
Solubility	Soluble in Water	Visual
Granulometry	0,135 mm = ca. 110 mesh	Internal Method

MICROBIOLOGICAL ANALYSIS

according to the category spicery and herbs 13.01. DGHM

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 500.000 CFU/g	DIN EN ISO 4833-1a
Yeast/Mold	< 100.000 CFU/g	§ 64 LFGB L 01.00-37a
Bacillus cereus	< 1.000 CFU/g	DIN EN ISO 7932a
Sulfite-reducing clostridia (spores)	< 1.000 CFU/g	ISO 15213a
Escherichia coli	< 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

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3,0 mg/kg	DIN EN 15763
Cd (cadmium)	< 1,0 mg/kg	DIN EN 15763
As (arsenic)	< 1,0 mg/kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/kg	DIN EN 15763

PESTICIDES and PAH

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg / kg	Multimethode §64 LFGB L 00.00-115
PAH (Polycyclic Aromatic Hydrocarbons)	< 50 µg/kg	GC-MS IK 5217

REGULATION & ALLERGY

GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003

No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005)
this products meets the BNN values for organic products

Heavy metals conform to VO 1881-2006

Bio regulation, this product complies with regulations EC N. 834/2007/EG; and 889/2008/EG

No Allergies, in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG

PAH, conform to regulation EC 1881/2006

Gluten-free, lactose-free, vegan, raw food quality

PACKING: Net weight – 10 kg boxes

SHELF LIFE: The product stability is 30 month from date of manufacture in it's original packaging.

STORAGE: Kept in the original package in a fresh, dry and away from direct light place.

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

NUTRITION VALUES

Nutrition Values	per 100g	per 6g
Calorific value	1351 kJ / 323 kcal	81,06 kJ / 19,38 kcal
Fat	6,7 g	0,4 g
of which saturates	1,9 g	0,1 g
Carbohydrates	27,7 g	1,7 g
of which sugars	14,0 g	0,8 g
Fibre	26,2 g	1,6 g
Protein	24,7 g	1,5 g
Salt	0,02 g	0,0 g

Vitamins and Minerals	pro 100g (NRV**):	pro 6g:
Vitamin E	85,7 mg (708 % NRV)	5,14 mg (42,48 % NRV)
Calcium	1.601 mg (200 % NRV)	96,11 mg (12 % NRV)
Magnesium	414,4 mg (110 % NRV)	8,88 mg (6,6 % NRV)
Iron	12,3 mg (88 % NRV)	0,74 mg (5,28 % NRV)

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