

Produktspezifikation



47877 Willich
Siemensring 20

Hersteller/Inverkehrbringer:
(Name, Anschrift) Dagema eG
Siemensring 20
D-47877 Willich

Artikelnummer: 2001139

Kreditorennummer: 74130

Produktbezeichnung: Koriander kaltvermahlen

Article number: K031313

Product name: Coriander seeds ground, germ reduced
Coriandrum sativum L.

Customs tariff code: 09092200

Country of Origin: Romania, Ukraine, Bulgaria

Description: Dried, cleaned seeds, homogeneously ground, germ reduced, foreign body cleaned, controlled and monitored as clean as technically feasible

Ingredients: Coriander

Shelf life: 24 months on arrival
Storage: max. 25 °C, relative humidity max. 65 % and no direct sunlight

Organoleptic: **Method**

Appearance: brown, homogenous powder

Odour: citrus-like, aromatic

Taste: slightly bitter, pungent

Chemical/Physical Values:

Parameter	Typical value	Unit	Method
Moisture	<12,0	g/100g	§ 64 LFGB L 53.00-8: 2004-07
Ash	<7	g/100g	DIN 10223: 1996-01
Ash, HCl-insoluble	<1,5	g/100g	DIN 10223: 1996-01
Volatile Oil	min. 0,5	ml/100g DM	DIN EN ISO 6571: 2018-03

Specification according to ESA Quality Minima Document if applicable.

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Microbiological Values:

Parameter	Guide value [cfu/g]	Limit value [cfu/g]	Method
Total Plate Count	1 x 10 ⁵	5 x 10 ⁵	DIN EN ISO 4833-1: 2013-12
Yeasts	5 x 10 ²	5 x 10 ³	§64 LFGB L 01.00-37: 1991-12
Moulds	5 x 10 ²	5 x 10 ³	§64 LFGB L 01.00-37: 1991-12
Escherichia coli	<10	1 x 10 ²	DIN EN ISO 16649-2: 2009-12
Enterobacteriaceae	1 x 10 ⁴	1 x 10 ⁵	DIN EN ISO 21528-2: 2017-09
Bacillus cereus	5 x 10 ²	5 x 10 ³	DIN EN ISO 7932: 2005-03
Staph.coag.positive	1 x 10 ²	1 x 10 ³	DIN EN ISO 6888-1: 2003-12
Clostridium perfringens	1 x 10 ³	1 x 10 ⁴	DIN EN ISO 7937: 2004-11
Salmonella in 25g	negative	negative	§64 LFGB L 00.00-20: 2008-12

This article conforms to EU and German food law. Especially to:

Pesticide residues	The product is in compliance with Regulation (EG) No. 396/2005, in its current valid version, including nicotine, chlorate and ethylene oxide.
Contaminants, e.g. Heavy metals / Mycotoxins / PAH (Polycyclic Aromatic Hydrocarbons) / Perchlorate / Pyrrolizidine alkaloids	The product is in compliance with Regulation (EG) No. 1881/2006, in its current valid version.
Genetically Modified Organisms	The product and the foods and food ingredients used to produce it contain no genetically modified organisms (GMOs); they do not consist of GMOs and are not produced from GMOs. Carryovers of GMOs are only tolerated if the GMO is approved in the EU and the detection limit of 0.1% per ingredient is not exceeded. No processing aids or other substances within the meaning of Sec. 3 Para. 5 of the EC Genetic Engineering Implementation Act [EGGenTDurchfG] are used which are labelled as consisting of GMOs, containing GMOs, or made from GMOs in accordance with Regulation (EC) 1829/2003 or 1830/2003, or which, if placed into circulation, would have to be so labelled.
Nanomaterials	The product does not contain nanomaterials.
REACH	Herbs and spices are not subject to EU regulation 1907/2006 REACH in its current valid version. Please see ECHA guidance for Annex V "Entry 7&8 - general considerations".
Irradiation / Fumigation	The product is not irradiated using ionizing radiation or fumigated with ethylene oxide (ETO), propylene oxide (PPO) or methyl bromide (MB). It is not blended with parts of irradiated, ethylene oxide, propylene oxide or methyl bromide treated material.

Allergens:

Allergens are declared in compliance with Regulation 1169/2011, in its current valid version.

Allergens according to EU Regulation 1169/2011	Part of the product itself		Possible contamination in production, warehouse, transportation		Possible unintentional cross contamination from multiple sources	
	Yes	No	Yes	No	Yes	No
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof		x		x	x	

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Crustaceans and products thereof	x		x		x
Eggs and products thereof	x		x		x
Fish and products thereof	x		x		x
Peanuts and products thereof	x		x		x
Soybeans and products thereof	x		x		x
Milk and products thereof (including lactose)	x		x		x
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	x		x		x
Celery and products thereof	x		x		x
Mustard and products thereof	x		x	x	
Sesame seeds and products thereof	x		x		x
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	x		x		x
Lupin and products thereof	x		x		x
Molluscs and products thereof	x		x		x

has implemented precautionary measures to avoid allergen cross contamination at all stages of harvesting, production and transport. But the occurrence of unintentional allergens can never be excluded completely.

Nutritional values "Big Eight" (Source: Bundeslebensmittelschlüssel 3.01)

Typical nutritional values in 100g

	Value per 100g	Unit
Energy	1311	kJ
Fat	17,7	g
of which saturate	1,0	g
Carbo-hydrates	25,9	g
of which sugar	24,6	g
Fiber	29,1	g
Protein	12,4	g
Minerals	6,0	g
Salt	0,09	g

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Dietary information

The product is suitable for a vegetarian and vegan diet.
The product meets the requirements of a Kosher and Halal diet.

Labeling:

Article: Coriander seeds ground, germ reduced
Article-Batch-No.: K031313-xxxxxxx
Net weight: xxkg

Packaging:

The packaging material is suitable for foodstuff and in compliance with EU and German food law especially with regulations No.1935/2004 and EC No.10/2011 in its current valid version.

The product specification is drawn up in all conscience. Product variation in appearance, composition, nutritional value and/or microbiology is due to natural variation.

This specification shall not replace the incoming product control of the customer.

Bitte beachten Sie stets die verbindlichen Angaben auf der Verpackung bzw. dem Etikett. Mit Erstellung dieser Spezifikation verlieren alle früheren Versionen ihre Gültigkeit.

Diese Spezifikation wurde elektronisch erstellt und ist ohne Unterschrift gültig.

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