

WAREHOUSE

Alcácer 46 Bajo
46014 VALENCIA

☎ + 34 963503899
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e-mail: calidad@frutos3g.com

FACTORY

P.I. La Llama
Sierra Perenchiza, 26
46960 – Aldaya (Valencia)

☎ + 34 961503200
☎ + 34 961503168

TECHNICAL SHEET

VERSION: 5.00 REVISION: 0

DATE: 24/02/2017

DESCRIPTION OF THE PRODUCT



PRODUCT: CHIA SEEDS
FAMILY: LAMIACEAE
GENUS: Salvia
BOTANICAL NAME: Salvia Hispanica L.
USES (According to Decision 2013/50/CE):
- Packaged as seeds: less than 15 g/día
- Bakery ítems: less than 10%
- Breakfast Cereals: less than 10%
- Fruit Mixtures, nuts & seeds: less than 10%

PHYSICAL CHARACTERISTICS

DANGEROUS FOREIGN MATTERS (%): Absence
FOREIGN MATTERS (%): < 2
INSECTS (ALIVES) (%): Absence
SIZE (%): Approx. 2mm3

CHEMICAL CHARACTERISTICS

MOISTURE (%): < 8
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): According with Regulation (CE) Nº 1881/2006 & subsequent amendments).
AFLATOXIN B1 (ppb): According with Regulation (CE) Nº 1881/2006 & subsequent amendments).
PESTICIDE RESIDUES: According with European regulations (CE) Nº 396/2005 & subsequent amendments).
HEAVY METALS: According with European regulations (CE) Nº 1881/2006 & subsequent amendments).
GMOs: The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination).
According with European regulations (CE) Nº 1829/2003, Nº1830/2003 & subsequent amendments).
IONIZING RADIATIONS: The product does not contain any ingredients treated with ionizing radiations.
(Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments)

MESOPHILIC AEROBIC (ufc/g): ≤ 1.000.000
MOULDS & YEASTS (ufc/g): ≤ 1.000
LISTERIA MONOCYTOGENES (ufc/0,01 g): ≤ 100
E. COLI (ucf/g): < 100
SALMONELLA (ufc/25 g): Absence

NUTRITIONAL INFORMATION (Average values for 100g of product)

ENERGY VALUE: 1.858 kJ/ 444 kcal
FAT: 31,1 g
- of which saturated: 3,8 g
CARBOHYDRATES: 4,5 g
- of which sugars: 1,0 g
DIETARY FIBRE: 31,4 g
PROTEINS: 21,2 g
SALT: 0,00 g

PACKING

Plastic material from 20g to 1200kg, suitable for foodstuff use.

SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T: <20°C and RH ≤ 65%).
Keep out of direct light, rainwater, strong odours, protected from rodents and insects.

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DECLARATION OF ALLERGENS

PRODUCT:

CHIA SEEDS

**THE LIST OF ALLERGENIC SUBSTANCES:
(according to the Regulation (UE) N° 1169/2011)**

Lot number starts with ⇒	Contains	Possibility of cross-contamination		
		01	02	99
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), 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.		X	X	
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO ₂ .		X	X	
Lupin and products thereof.			X	
Molluscs and products thereof.				

PRODUCT'S DESTINATION:

The whole population in general,
With the exception of persons allergic to declared substances in the table.
The product is not recommended as a food for children under age of 3.

ELABORATED BY:

REVIEWED BY:

APPROVED BY:

Administration Department
Date: 24/02/2017

Quality Control Department
Date: 24/02/2017

Management
Date: 24/02/2017

** The information contained in these technical characteristics does not suppose contractual document.
The information may change slightly according to climatic conditions, altitude and varieties.