

**PRODUCT SPECIFICATION  
POPPY SEED A1.5**

**General**

Product name	Poppy seed blue
Latin name	Papaver Somniferum L.
Origin	Various origins
Description	Mechanically cleaned raw crop poppy seed
Usage/ properties	Product has not been through a microbial reduction step. Product can contain traces of natural alkaloids. It is advisable to heat the product before usage.
Packing	25 kg or 50 lbs multi layered paper bags
Shelf life	12 months after production date
Labelling	Obligatory label information according to Regulation 2000/13/EC GMO labelling according to regulation EC no.1830/2003
Storage conditions	Dry, cool, out of direct sunlight (max 15°C, humidity 40-60%)

**Sensory Properties**

Colour	Dark brown - blue – grey
Taste/ Flavour	Typical for poppy seed
Odour	Characteristic for poppy seed
Texture	Kidney shaped wrinkled seeds

**Physical Properties**

Purity	99.9% min
Damaged seeds	5% max
Foreign matter	No live or whole dead insects present No glass, metal, wood or plastic present

**Chemical Properties**

Moisture	10 % max
Aflatoxin	In accordance with EU legislation EC no. 165/2010 Aflatoxine B1: ≤ 2 µg/kg Aflatoxine (B1, B2, G1, G2): ≤ 4 µg/kg
Pesticide residues	In accordance with the EU legislation EC no.396/2005
Heavy metals	There are no limits set under EU legislation ( EC no. 1881/2006) for heavy metals in this product

**Indication of nutritional Properties**

Parameter	Standard	Unit
Energy	525 2196	kcal/100g kj/100g
Carbohydrates	28.13	g/100g
Sugar	2.99	g/100g
Protein	17.99	g/100g
Fat	41.56	g/100g
Fat unsaturated	34.55	g/100g
Fat saturated	4.51	g/100g
Sodium	26	mg/100g
Ash	6.37	g/100g
Fibre total	19.5	g/100g

**Allergens**

Allergen	In recipe	On same production line	On same site
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybridised strains) and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Egg and products thereof	N	N	N
Fish and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Soybeans and products thereof	N	N	N
Milk and products thereof (including lactose)	N	N	N
Nuts .e. Almond ( <i>Amygdalus communis</i> L), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Cara illioniesis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia terifolia</i> ) and products thereof	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	Y, no storage but only sample storage in segregated area
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub>	N	N	N
Lupin and products thereof	N	N	N
Molluscs (oyster, mussels etc) and products thereof	N	N	N

<b>Additional allergens</b>	<b>In recipe</b>	<b>On same production line</b>	<b>On same site</b>
Lactose	N	N	N
Cocoa	N	N	N
Glutamate ( E620- E625)	N	N	N
Chicken meat	N	N	N
Coriander	N	N	N
Corn/maize	N	N	N
Legumes	N	N	N
Beef	N	N	N
Pork	N	N	N
Carrot	N	N	N

**GMO**

This product is not produced with the help of genetically modified micro-organism/ enzymes produced by GMO