

General

Product name	Poppy seed blue
Latin name	Papaver Somniferum L.
Origin	Various origins
Description	Mechanically cleaned raw crop poppy seed
Usage/ properties	The poppy seed is not processed to control microbiological properties. The product has not been through a microbiological reduction step. It is advisable to heat the product before usage. Processing and/or reselling for purposes other than intended use and/or discarding preparation instructions excludes the responsibility of Red River-Van Eck B.V.
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	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 or plastic present

Chemical Properties

Moisture	10 % max
Aflatoxin	In accordance with EU legislation EC no. 165/2010 Aflatoxine B1: $\leq 2 \mu\text{g}/\text{kg}$ Aflatoxine (B1, B2, G1, G2): $\leq 4 \mu\text{g}/\text{kg}$
Pesticide residues	In accordance with the EU legislation EC no.396/2005
Heavy metals	In accordance with the EU legislation EC no.1881/2006

Indication of nutritional Properties

Parameter	Standard	Unit
Energy	525 2189	kcal/100g kj/100g
Carbohydrates	28.1	g/100g
Sugar	2.9	g/100g
Protein	17.9	g/100g
Fat	41.5	g/100g
Fat unsaturated	34.4	g/100g
Fat saturated	4.5	g/100g
Sodium	26	mg/100g
Ash	13.6	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 ₂	N	N	N
Lupin and products thereof	N	N	N
Molluscs (oyster, mussels etc) and products thereof	N	N	N

Additional allergens	In recipe	On same production line	On same site
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