

BLUE POPPY SEED A2 HEAT TREATED
General

Product name	Poppy seed blue
Latin name	Papaver Somniferum L.
Origin	Various origins
Description	Mechanically cleaned and steam treated poppy seed
Usage/ properties	Product can contain traces of natural alkaloids. It should be used for baking or decorative purposes only. 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.
Steam Treatment	Executed by GFSI- certified facility, validated log-5 reduction on salmonella
Packing	25 kg/ 50 lbs PE bags or 1.000kg/ 2.200 lbs totes
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 matters	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	In accordance with the EU legislation EC no. 1881/2006

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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 ₂	N	N	N
Lupin and products thereof	N	N	N
Molluscs (oyster, mussels etc) and products thereof	N	N	N

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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

Microbiological Properties

Parameter	Units	Target	Limit	Method
Total Plate Count	cfu/g	<10.000	<50.000	ISO 4833-1 or equivalent
Mould	cfu/g	<1.000	<10.000	ISO 21527-2 or equivalent
Yeast	Cfu/g	<1.000	<10.000	ISO 21527-2 or equivalent
Enterobacteriaceae	cfu/g	<100	<1.000	ISO 21528-2 or equivalent
Coliforms	Cfu/g	<100	<1.000	ISO4832 or equivalent
E Coli	cfu/g	<10	<100	ISO 16649-2 or equivalent
Staph. Aureus.	cfu/g	<10	<100	ISO 6888-2 or equivalent
Salmonella	cfu/125 g	Not present	Not present	ISO 6579-1 or equivalent
Bac. Cereus	cfu/g	<100	<1.000	ISO 7932 or equivalent

GMO

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