

1. PRODUCT IDENTIFICATION

PRODUCT NAME:	Spinach powder
LEGAL NAME:	Spinacia oleracea L.
CODE:	ESP-01
ORIGIN:	Spain
LOT FORMAT:	ESP-01/AA/NNN (serial number and product per year)
PRODUCT DESCRIPTION :	100% natural dehydrated and ground spinach. Spinach is a green herbaceous plant whose leaves, and arranged in rosette, are consumed both raw and cooked. The leaves are oval and rough appearance, can be entire or toothed. Spinach show a large amount of water and low protein, carbohydrates and lipids.



EXPECTED USE:	For use in food and nutraceutical industry.
RESTRICTIONS OF USE:	No restrictions for the entire population.
FORMAT:	Powder
TYPE OF PACKAGING:	Food grade packaging

2. COMPANY INFORMATION

COMPANY NAME:	Agrosingularity
CIF :	B05545231
ADDRESS:	Avenida del Rocío 16, 3E 30007 - Murcia, Murcia (España)
E-MAIL:	info@agrosingularity.com

3. PHYSICO-CHEMICAL PARAMETERS

NET WEIGHT: 20 kg

ORGANOLEPTIC PARAMETERS

Color	Powder green color characteristic of the product and variety.
Taste	slightly sweet
Flavor	Sweet and fruity, characteristic of the product.
Texture	Powder

PHYSICOCHEMICAL CHARACTERISTICS

Granulometry	> 95% by 45 mesh
Foreign bodies	Absence
MOISTURE	< 10 %

4. POLLUTANT PARAMETERS

POLLUTANT	LIMIT	METHOD
Phytosanitary (Regulation 396/2005)	< LMR UE	Official
Heavy metals (Regulation 1881/2006)	< LMR UE	Official

5. MICROBIOLOGICAL PARAMETERS

MICROBIOLOGY	LIMIT	METHOD
<i>Escherichia coli</i>	<10 CFU / g	Official
<i>Salmonella spp</i>	Not detected / 25 g	Official

6. STORAGE AND TRANSPORT CONDITIONS

CONSERVATION TEMPERATURE:	≤ 25 °C	TRANSPORT TEMPERATURE:	≤ 25 °C
OBSERVATION:	Storage and transport temperature regulated, not exceed 25 ° C.		

7. HOW TO USE

Direct product or recipe ready to mix with other ingredients application.

8. ADDITIONAL INFORMATION AND STATEMENTS

SHELF LIFE: 18 months from the date of manufacture.
GMO DECLARATIONS: This product doesn't contain OGMS
IONIZED STATEMENT: Non ionized product

9. DECLARATIONS OF ALLERGENS

CI	ALLERGENS CONTAINED IN THE INGREDIENT		T	ALLERGEN TRACES	
	CEREALS CONTAINING GLUTEN	 <input type="checkbox"/>		CRUSTACEANS OR PRODUCTS BASED ON CRUSTACEANS	 <input type="checkbox"/>
	EGGS AND EGG-BASED PRODUCTS	 <input type="checkbox"/>		FISH AND FISH PRODUCTS	 <input type="checkbox"/>
	PEANUTS AND PRODUCTS BASED ON PEANUTS	 <input type="checkbox"/>		SOY AND SOY PRODUCTS	 <input type="checkbox"/>
	MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	 <input type="checkbox"/>		NUTS	 <input type="checkbox"/>
	CELERY AND DERIVATIVES	 <input type="checkbox"/>		MUSTARD AND ITS DERIVATIVES	 <input type="checkbox"/>
	SESAME GRAINS AND PRODUCTS BASED ON SESAME GRAINS	 <input type="checkbox"/>		SULPHUROUS ANHYDRIDE AND SULPHITES IN CONCENTRATIONS OF 10 MG / KG OR LITER EXPRESSED IN SO ₂	 <input type="checkbox"/>
	LUPINS AND DERIVATIVES	 <input type="checkbox"/>		MOLLUSKS	 <input type="checkbox"/>

10. NUTRITIONAL INFORMATION

NUTRITIONAL VALUES	PER 100g
ENERGY	951 kJ / 229 kcal
FATS	4.7 g
SATURATED	0.7 g
CARBOHYDRATES	3.6 g
SUGARS	3.5 g
FIBRE	34.7 g
PROTEINS	25.8 g
SALT	2.3 g

11. COMPLIANCE WITH THE LEGISLATION

- CONSUMER INFORMATION: Regulation (EC) 1169/2011, of the 25 October 2011 on the provision of food information to consumers.
- FOOD SAFETY: Law 17/2011, of July 5, 2011, food security and nutrition.
- REGISTRATION SANITARY: Royal Decree 191/2011, of February 18, 2011, on Registration of Business Health Food and food.
- Chemical pollutants: Regulation (EC) 1881/2006 of 19 December 2006 laying down maximum levels for certain contaminants is set in foodstuffs.
- MICROBIOLOGICAL CRITERIA: Regulation (EC) 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
- PESTICIDES: Regulation (EC) 396/2005 of 23 February 2005 concerning the maximum residue levels of pesticides in food and feed of plant and animal origin and amending Directive 91/414 / EEC of the Council.
- MATERIALS IN CONTACT WITH FOOD: Regulation 1935/2004 (EC) of 27 October 2004 on materials and articles intended to come into contact with food.
- FOOD HYGIENE: Regulation (EC) 853/2004 of 29 April 2004 on the hygiene of foodstuffs.
- Water: Royal Decree 140/2003 of 7 February 2003 establishing health criteria for the quality of water for human consumption.
- FOOD SAFETY: Regulation 178/2002 (EC) of 28 January 2002, by which the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures relating to security are fixed food.