

# Specification product aLavi 1.0 - Red beet powder BIO

(version 2)



## 1. COMPANY INFORMATION

Company name	aLaVi bvba
Address line 1	Elisabethplein 2 -203
Location	8670 Koksijde
Country	Belgium
Telephone	+32 59 700 115
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E-mail	kwaliteit@alavi.be
Website	www.alavi.be
VAT-no.	BE0882601416

## 2. PRODUCT INFORMATION

### 2.1 General Information

Product reference	B 421 E162-1
Product name	Red beet powder BIO
EAN-code	5415242009011
GN Code	

### 2.2 Physical Properties

Product description	Organic Red beet powder - Technical drying with hot air Country origin:
Odeur - taste	DE, HU, IT
Visual aspect - color	Typical
Usage - Dosage	Wine red fine powder
	QS

### 2.3 Chemical Properties

Moisture (%)	< 8
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The values given are averages calculated, which may differ due to the natural variation of the raw materials used.

### 2.4 Product is suitable for the following diets:

Vegetarians	YES
Vegans	YES
Organic Certificat	BE-BIO-02
Halal	Not certified
Kosher	Not certified

### 2.5 List of Ingredients

#### Ingredients

**Ingredients:** dried vegetable organic (beetroot). **May contain traces of gluten & derivates, eggs & derivates, fish, soybean, milk (including lactose), celery, mustard & derivates, sulphur dioxide and sulphites (>10 ppm).**

### 2.6 Declaration of nutritional values

Conforms to [Regulation \(EC\) No 1169/2011](#) of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

#### List of nutritional values\*

Energy value	
kiloJoule (kJ/100g-100ml)	1462
kilocalories (kcal/100g-100ml)	345
Nutrients	
fat (g/100g-100ml)	1,0
of which saturated fatty acids (g/100g-100ml)	0
of which mono-unsaturated fatty acids (g/100g-100ml)	0
of which polyunsaturated fatty acids (g/100g-100ml)	0

of which trans fatty acids (g/100g-100ml)	0
of which omega-3 fatty acids (g/100g-100ml)	0
of which omega-6 fatty acids (g/100g-100ml)	0,00
carbohydrate (g/100g-100ml)	70
of which sugars (g/100g-100ml)	46
of which polyols (g/100g-100ml)	0
of which starch (g/100g-100ml)	0
fibre (g/100g-100ml)	6,0
protein (g/100g-100ml)	11
salt (g/100g-100ml)	0
cholesterol (mg/100g-100ml)	0,00
Sodium (mg/100g-100ml)	1,00

\* The values given are averages calculated, which may differ due to the natural variation of the raw materials used.

## 2.7 Allergen information

Conforms to Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

### List of Allergen

<b>Allergen</b>	<b>In the product</b>	<b>Cross-contamination on production line</b>	<b>Cross-contamination in the company</b>
Gluten & derivates	Absent	Absent	<b>Present</b>
- Wheat	Absent	Absent	<b>Present</b>
- Rye	Absent	Absent	Absent
- Barley	Absent	Absent	Absent
- Oats	Absent	Absent	Absent
Crustaceans	Absent	Absent	Absent
Eggs & derivates	Absent	Absent	<b>Present</b>
Fish	Absent	Absent	<b>Present</b>
Peanut & derivates	Absent	Absent	Absent
Soybean	Absent	Absent	<b>Present</b>
Milk (including lactose)	Absent	Absent	<b>Present</b>
Nuts	Absent	Absent	Absent
- Almonds	Absent	Absent	Absent
- Hazelnuts	Absent	Absent	Absent
- Walnuts	Absent	Absent	Absent
- Cashew	Absent	Absent	Absent
- Pecans	Absent	Absent	Absent
- Brazil	Absent	Absent	Absent
- Pistachio	Absent	Absent	Absent
- Macadamia	Absent	Absent	Absent
Celery	Absent	Absent	<b>Present</b>
Mustard & derivates	Absent	Absent	<b>Present</b>
Sesame seeds	Absent	Absent	Absent
Sulphur dioxide and sulphites (>10 ppm)	Absent	Absent	<b>Present</b>
Lupin & derivates	Absent	Absent	Absent
Molluscs	Absent	Absent	Absent

## 2.8 Microbiological Information

	<u>Limit</u>
<u>Total count</u>	(cfu/g)
<u>Coliforms</u>	(cfu/g)
<u>E.Coli</u>	< 1000 (cfu/g)
<u>Yeasts &amp; moulds</u>	(cfu/g)
<u>Staphylococcus aureus</u>	(cfu/g)
<u>Salmonella</u>	< 0 (cfu/25g)

## 2.9 Conservation of the product

<b>Shelf life productiegoederen</b>	548 days
<b>Storage temperature</b>	Ambiant
<b>Remarks storage</b>	Humidity of 65% in unopened original packaging

In the original container and protected from direct sunlight. Because of its absorbent properties, each opened package must be consumed immediately or be closed again. Carefully

## 2.10 Packaging

<b>Composition of the packaging</b>	Alu coloring PAPE bag or Blue Coex LDPE/LLDPE sac
<b>Weight per packaging (Kg)</b>	1

All our products are packing in Blue Coex LDPE/LLDPE bags, silver PAPE bags or PP buckets with coverage.

According to Regulation (EU) Nr. 10/2011 of 14 th January 2011 and Council Regulation (EC) Nr. 1935/2004 relating to plastic materials and articles intended with Food contact.

Conforms to Regulation (EC) Nr. 282/2008 on recycled materials and articles intended with Food contact.

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## 3. DECLARATION OF GMO AND IONIZATION

<b>Is the product produced with GMO technology?</b>	NO
<b>Is the product irradiated or contains the product irradiated ingredients</b>	NO

Conforms to Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of genetically modified food and feed, and amending Directive 2001/18 / EC.

Conforms to Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed.

Accordance with Directive 1999/02/EC of the European Parliament and of the Council of 22 February 1999 on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionizing radiation.

Accordance with Directive 1999/03/EC of the European Parliament and the Council of 22 February 1999 on the establishment of a Community list of foods and food ingredients treated with ionizing radiation.

## 4. CONTAMINANTS

Conforms to Regulation (EC) No. 1881/2006 on December 19 th, 2006 setting maximum levels for certain contaminants in foodstuffs.

Accordaning with Regulation (EEC) No. 2377/1990 of the Council on June 26 th, 1990 laying down a Community procedure for the establishment of maximum residue limits of veterinary medicinal products in foodstuffs of animal origin.

Conforms to Regulation (EC) No. 396/2005 of the European Parliament and of the Council on February 23 th, 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin amending Council Directive 91/414/EEC.

## 5. SAFETY INFORMATION

No known hazards

- Eye contact: rinse with plenty of water and immediately consult an ophthalmologist
- Skin contact: rinse with plenty of water
- If swallowed: Do not induce vomiting and seek medical advice as soon as possible
- After inhalation: remove person to fresh air environment and seek medical advice
- Fire and Explosion Hazards: Not flammable. During a fire, there are no toxic fumes.
- Risk of dust explosion is minimal when according to GMP working procedures

*All information was provided in good faith, without guarantee or obligation in terms of accuracy and the result obtained. Potential hazards is accepted by the user. Nothing herein shall be construed as a recommendation for uses which valid patents or renewal of a license under valid patents violate.*