

PRODUCT SPECIFICATION EU ORGANIC WHOLE HEMP SEEDS

Spec valid from 09/2022

GENERAL

Agricultural Species, Variety Name *Cannabis sativa*, Finola **Origin** EU

NUTRITION DECLARATION per 100 g of product	
energy, kJ / kcal	1912 / 463
fat	33,1 g
of which	
- saturated	3,3 g
- mono-unsaturated	3,3 g
- polyunsaturated	26,3 g
carbohydrate	2 g
- of which sugars	2 g
fibre	29,7 g
protein	24,5 g
salt	0,002 g
ash	4,75 g

FATTY ACIDS per 100 g of product	
omega-3 acids	6,8
omega-6 acids	19,6 g
omega-9 acids	2,6 g
C 16:0 palmitic acid	2,1 g
C 18:0 stearic acid	0,8 g
C 18:1 oleic acid (cis isomer)	2,6 g
C 18:2 linoleic acid	18,0 g
C 18:3 alfa-linolenic acid	6,3 g
C 18:3 gamma-linolenic acid	1,6 g
C 18:4 octadecatetraenoic acid	0,5 g
C 20:0 arachidic acid	0,3 g
C 20:2 eicosandienoic acid	0,1 g
C 22:0 behenic acid	0,1 g
C 24:0 lignoceric acid	0,1 g

NUTRITION AND HEALTH CLAIMS MADE ON PRODUCT according to (EC) No 1924/2006 and (EU) No 432/2012	
EU Organic Whole Hemp Seeds are:	
1) With no added sugar [contains naturally occurring sugars],	
2) High in fibre,	
3) High in protein,	
4) High in omega-3 fatty acids;	
5) High in polyunsaturated fat,	
6) High in unsaturated fat.	

PRODUCT PACKAGING	
Packaging Unit	1000 kg (500g, 1kg, 50g)
Gross Weight of Bag	N/A
Packaging measurement	94x94x210 cm
Packaging Units per Pallet	1
Pallet Type and Size	1200x1000 mm FIN

PRODUCT PRODUCTION

The seeds have been dried from 6 % to 8,5 % of humidity, at low temperature (30-40 °C) and with high airflow. After, mechanically cleaned (eliminating all other seeds and other impurities) with the sieves of 1,60-3,25 mm (elongated) and 2,50 to 5,00 mm (round). The purity of seeds is 99 %. The seeds can be pasteurized using water steam. Produced in the EU from 100 % hemp seeds organically grown in the EU without using any herbicides and pesticides or mineral manure.

MICROBIOLOGICAL MAXIMUM LEVELS, (EC) No 2073/2005, GMP		
Criterion	Result	Unit
Aerobic Plate Count 30°C	<3*10 ⁵	cfu/g
Anaerobic Sulphite Reducing Bacteria 37°C	<10 ⁴	cfu/g
Coliforms 30°C	<10 ³	cfu/g
Escherichia coli 44°C	n.d. (<10)	cfu/g
Moulds 25°C	<10 ⁴	cfu/g
Yeast 25°C	<10 ⁴	cfu/g
Coagulase positive Staphylococcus 37°C	<10 ²	cfu/g
Presumptive Bacillus cereus 30°C	<10 ³	cfu/g
Salmonella	n.d.	/125 g
Enterobacteriaceae 37°C	<10 ⁴	cfu/g

IMPURITIES, FOREIGN MATTER MAXIMUM LEVELS		
Criterion	Result	Unit
Total Impurities	<1 ***	%
Mineral impurities	0	%
<small>possible of wild buckwheat or black bindweed, sclerotium, ergot, cereals, extraneous matter etc.</small>		

PRODUCT DESCRIPTION AND VARIATION
Brown-dark grey seeds, characteristic nutty flavour and aroma. This is an agricultural product; therefore, some batch variation may occur in: colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation.

CHEMICAL/PHYSICAL MAXIMUM LEVELS			
Criterion	Result	Unit	
Moisture	<8,5	%	
Tétrahydrocannabinol (THC)	<5	mg/kg	
Gluten, (EU) No 828/2014	<20	mg/kg	
Pesticides**, (EC) No 396/2005	n.d. (<0,01)	mg/kg	
Heavy Metals, (EC) No 1881/2006	Lead (Pb)	<0,20	mg/kg
	Cadmium (Cd)	<0,20	mg/kg
	Mercury (Hg)	<0,10	mg/kg
PAH's, (EC) No 835/2011	Benzo(a)pyrene	<2	µg/kg
	Sum PAH4	<10	µg/kg
Acid Value (Codex Stan 210)	<4	mg KOH/g	
Peroxide Value (Codex Stan 210)	<15	meqO ₂ /kg	
Free Fatty Acids in oil, Codex Stan 210	as lauric acid	<2	%
	as oleic acid	<2	%
	as palmitic acid	<2	%
Mycotoxins (EC) No 1881/2006	B ₁	<2	µg/kg
	Sum of B ₁ , B ₂ , G ₁ and G ₂	<4	µg/kg
	Ochratoxin A	<3	µg/kg
	Deoxynivalenol	<750	µg/kg

DECLARATION

GMO	Irradiated	Shelf-life	Food Contact Materials	Country of Origin (COO)	Consumer
Product is not genetically modified and does not contain any genetically modified material.	Product is not irradiated.	24 months in unopened original packaging maintained under correct storage and transportation conditions.	Compliant with EU Regulation (EC) 1935/2004	COO testing in the Eurofins lab upon request (Raw Materials only)	Not suitable for baby food

REQUIREMENTS FOR STORAGE AND TRANSPORTATION

Product should be stored in cool, dry and dark conditions away from sources of oxidation, heat or direct light. Refrigerate after opening. Product should be transported in a clean and hygienic transport, separated from non-food products. Product can not be transported together with chemicals or other materials which can contaminate the product. Product must remain in original and closed packaging units, free from damages.

Allergens	Ingredient	Present in the factory	Cross-contamination from raw material
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof	NO	NO	YES*
Crustaceans and products thereof	NO	NO	NO
Eggs and products thereof.	NO	NO	NO
Fish and products thereof	NO	NO	NO
Peanuts and products thereof	NO	NO	NO
Soybeans and products thereof	NO	NO	YES**
Milk and dairy products (including lactose)	NO	NO	NO
Nuts and products thereof:			
Almonds (<i>Amygdalus communis</i> L.),	NO	NO	NO
Hazelnuts (<i>Corylus avellana</i>),	NO	NO	NO
Walnuts (<i>Juglans regia</i>),	NO	NO	NO
Cashew (<i>Anacardium occidentale</i>),	NO	NO	NO
Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch),	NO	NO	NO
Brazil nuts (<i>Bertholletia excelsa</i>),	NO	NO	NO
Pistachio (<i>Pistacia vera</i>),	NO	NO	NO
Macadamia nuts (<i>Macadamia ternifolia</i>)	NO	NO	NO
Celery and products thereof (including celeriac)	NO	NO	NO
Mustard and products thereof	NO	NO	YES***
Sesame seeds and products thereof	NO	NO	NO
Sulphur dioxide and sulphites at conc >10mg/kg or 10mg/liter expressed as SO ₂	NO	NO	NO
Lupin and products thereof	NO	NO	YES****
Molluscs and products thereof	NO	NO	NO

*No when gluten content is <20 mg/kg; yes when gluten content is >20 mg/kg. May contain traces of gluten from raw material (whole hemp seeds), cross-contamination from fields.

**May contain traces of soy in raw material because of agriculture primary preparation processes (harvesting, drying, primary cleaning, storage).

***May contain traces of mustard in raw material because of agriculture process – cross-contamination from fields.

****May contain traces of lupin in raw material because of agriculture process – cross-contamination from fields.