

## Product Specification

### Alfalfa powder organic

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<b>Description</b> Fresh alfalfa, cleaned, trimmed, air - dried and milled.	
<b>Country of Origin</b>	EU origin
<b>Accreditations</b>	Certified organic organic as bulk and private label
<b>Shelf life</b>	12 months after production under the specified storage conditions.
<b>Storage</b>	Product is stored in a cool, dark and dry facility. Product is shipped in a sealed, clean, standard container. Store this product below <16 degrees celsius away from direct sunlight.
<b>Characteristics</b>	<b>Result</b>
appearance	Green, typical of alfalfa
Odour	Typical of alfalfa, free from off odour
Flavour	Fresh, typical of alfalfa
Texture	Free flowing powder
<b>Nutritional Values</b>	<b>Per 100 gram</b>
Energy	350,14 Kcal
Fat	2.18 g
Saturated fat	0.52 g
Mono unsaturated	1.10 g
Poly unsaturated	0.47 g
Trans fatty acids	<0.1 g
Carbohydrates	63.88 g
Sugars total	2.68 g
Protein.	18.75 g
Dietary fiber total	48.46 g
Salt	75 mg



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Microbiological information	Limit
Total Platecount:	< 500 000
Yeast:	< 2000
Salmonella:	absent
E-Coli:	< 10
Coliforms	< 3000
Moisture:	5.0 max

#### Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

#### Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

#### GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

#### Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

#### Animal Testing

We confirm that we do not conduct or commission animal testing of any products.