

Product Specification

Reishi powder organic

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Description

Organic Reishi Powder is a brown colored fine powder constituted of reishi mushroom, also known as Ganoderma lucidum. It is among the most revered herbal medicines of the past. It is a fungus that grows in various hot and humid locations in Asia. For many years, this fungus has been a staple in Eastern medicine. Within the mushroom, there are several molecules, including triterpenoids, polysaccharides and peptidoglycans, that may be responsible for its health effects.

Botanical name	Ganoderma lucidum
HS Code	1211908690
Country of Origin	China
Shelf life	30 months from date of manufacture
Storage	store in a cool dry place

Characteristics	Result
appearance	brown to black powder
Odour	characteristic
Flavour	characteristic
Texture	fine powder
Mesh Size	100 mesh

Nutritional Values	Per 100 gram
Energy	1008 KJ / 245 Kcal
Fat	0.5 g
Saturated fat	0.1 g
Mono unsaturated	0.3 g
Poly unsaturated	<0.1 g
Carbohydrates	18.4 g
Sugars total	<0.1 g
Protein.	8.8 g
Dietary fiber total	65.9 g

Microbiological information	Limit
Total Platecount:	<1.000.000 cfu/g
Molds:	<10.000 cfu/g
Yeast:	<10.000 cfu/g
Salmonella:	not detected
Enterobacteriaceae:	<10.000 cfu/g
E-Coli:	<100 cfu/g
Staphylococcus aureus	<10.000 cfu/g
Bacillus Cereus	<10.000 cfu/g
Moisture:	N/A

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.