

Headoffice

Z-Company BV Collse heide 54 5674VN NUENEN The Netherlands Z-Company Aps Sundkaj 7, Pakhus 47 2150 Nordhavn Denmark

+31 40 7802442 info@z-company.nl Tel: +45 2856 1656

Product Specification Rosehip powder organic

version: 1 Last revision: 2019-09-25 12:59 PM

Description

Rosehip powder is made from berry and seeds, not the hairs

Dried: band / oven static dried by 50-70 degrees

Production:

- Cleaning
- Drying complete rosehip in static oven (no movement of the rosehips)
- ·Cutting dried rosehip
- ·Removing seeds and hairs from dried cuts
- ·Dried cuts are cleaned again
- ·Cleaned dried cuts are cut again to very small pieces
- ·Small dried pieces and seeds are put together in milling tank
- •Dried small pieces and seeds are milled into fine powder
- ·So the powder is made of small pieces and the seeds but no hairs

Botanical name	Rosa canina
Country of Origin	EU origin
Shelf life	36 months
Storage	dry, light–protected

Characteristics	Result
appearance	Red-Brown
Odour	Characteristic
Flavour	Characteristic
Texture	Powder <0.2 mm
Mesh Size	Powder, <0,2mm

Total Platecount:	max. 1x10^7 kbE/g
Molds:	max. 1x10^5 kbE/g
Yeast:	max. 1x10^5 kbE/g
Salmonella:	absent in 125g
E-Coli:	max. 1x10^3 kbE/g
Moisture:	max. 14%



Headoffice

Z-Company BV Collse heide 54 5674VN NUENEN The Netherlands Z-Company Aps Sundkaj 7, Pakhus 47 2150 Nordhavn Denmark

+31 40 7802442 info@z-company.nl

Tel: +45 2856 1656

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.