

PRODUCT SPECIFICATIONS

Company: SEMILLAS SALUDABLES / ANTONIO BLANCO NÄGELE

Product Name: Organic Chia Seed (Salvia Hispanica)

Origin: Paraguay

Processing: Organic Chia Seed is mechanically harvested and cleaned to result in a premium (99.5 % purity) food grade product.

SPECIFICATIONS

Organoleptic Characteristics: Neutral; free of moldy Or flavor or off notes, Free of bitter taste

Seed Appearance: Small oval, brilliant Seeds. Free of excess dockage, foreign material, damaged or immature seed.

Seed Color: Mottled-colored with Black, white, Brown and gray.

Seed Size, mm: 1.5 – 2.0 (diameter ~ 1mm)

Seed Purity (ISTA Handbook on Seeding Eval. 3rd ed), % wt ≥ 99.5

Total Dockage & Foreign Material ≤0.1

[I.e. Excreta, Insect Contamination (No live forms), Stones (No stone to exceed 2 mm in any length), Other foreign materials or other seeds, weed seeds, inert

Matter (soil, empty florets, broken seed, chaff, plant parts, Stems, etc.)]

Fatty Acid Profile, % (AOCS, AOAC, ISO, etc.):

C16:0 Palmitic Acid: 6 – 8

C18:0 Stearic Acid: 2 – 4

C18:1 Oleic Acid (omega 9): 6 – 9

C18:2 Linoleic Acid (omega 6): ≥ 17

C18:3 Alpha – Linolenic Acid (omega 3): ≥ 56

Free Fatty Acid, % Oleic (AOCS, AOAC, ISO, etc.): ≤ 2.0

Moisture, % (AOCS, AOAC, ISO, etc.): ≤ 8.0

Oil Content, % (AOCS, AOAC, ISO, etc.): ≥ 30

Peroxide Value, mEq/ kg (AOCS, AOAC, ISO, etc.): ≤ 1.0

MICROBIOLOGICAL LIMITS

Total Plate Count (TPC – aerobic, Mesophilic organisms), cfu/g: $\leq 100,000$

E. coli cfu/g: < 10

Mold & Yeast, cfu/g: $\leq 1,000$

Salmonella, /25g: Negative

Staphylococcus aureus, cfu/g: ≤ 10

CERTIFICATION

ISO 9001:2008, HACCP

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