

1. PRODUCT IDENTIFICATION

PRODUCT NAME: Artichoke (cooked) powder

LEGAL NAME: Cynara scolymus L.

CODE: ALC-02

ORIGIN: Spain

LOT FORMAT: ALC-02/AA/NNN (correlative number by year and product)

PRODUCT DESCRIPTION : 100% natural dehydrated and ground. Rosette shaped plant whole leaves deeply divided segmented though less than those of the thistle and with little or no spine. The leaves are light green in the beam and on the underside is covered by whitish fibillas that give a pale.



EXPECTED AND ALTERNATIVE INTENDED CONSUMER USE: For use in food and nutraceutical industry.

USE RESTRICTIONS: No restrictions, for the entire population.

FORMAT: Powder

TYPE OF PACKAGING: Food grade packaging

2. ENTERPRISE DATA

COMPANY NAME: Agrosingularity

CIF: B05545231

ADDRESS: Avenida del Rocío 16, 3E 30007 - Murcia, Murcia (España)

E-MAIL: info@agrosingularity.com

SANITARY REGISTRY NUMBER: 21.034023/MU

3. PHYSICO-CHEMICAL PARAMETERS

NET WEIGHT: 20 kg

ORGANOLEPTIC CHARACTERISTICS

Texture Powder

Color Powder of grayish green color characteristic of the product and variety.

Taste Slightly sweet

Flavor Sweet and fruity, characteristic of the product.

PHYSICO-CHEMICAL CHARACTERISTICS

Granulometry > 95% by 45 mesh

Foreign bodies Absence

MOISTURE < 10 %

4. POLLUTANT PARAMETERS

POLLUTANT	LIMIT	METHOD
Phyosanitary (Regulation 396/2005)	< LMR UE	Official
Contaminants in food (Regulation 2023/915)	< LMR UE	Official

5. MICROBIOLOGICAL PARAMETERS

MICROBIOLOGY	LIMIT	METHOD
<i>Escherichia coli</i>	<10 CFU / g	Official
<i>Salmonella spp</i>	Not detected / 25 g	Accredited officer

6. CONDITIONS OF CONSERVATION AND TRANSPORTATION

STORAGE TEMPERATURE: ≤ 25 °C

TRANSPORT TEMPERATURE: ≤ 25 °C

OBSERVATION: Store and transport at regulated temperature, do not exceed 25° C.

7. HOW TO USE

Product to be applied directly or on a recipe, ready to mix with other application ingredients.

8. ADDITIONAL INFORMATION AND STATEMENTS

DECLARATION USEFUL LIFE: 24 months from the date of manufacture.

GMO DECLARATIONS: This product does not contain GMOs

IONIZED STATEMENT: Non ionized product

9. ALLERGEN STATEMENTS

CI ALLERGEN CONTAINED IN THE INGREDIENT			T ALLERGEN TRACES		
CEREALS CONTAINING GLUTEN		<input type="checkbox"/>	CRUSTACEANS OR PRODUCTS BASED ON CRUSTACEANS		<input type="checkbox"/>
EGGS AND EGG-BASED PRODUCTS		<input type="checkbox"/>	FISH AND FISH PRODUCTS		<input type="checkbox"/>
PEANUTS AND PRODUCTS BASED ON PEANUTS		<input type="checkbox"/>	SOY AND SOY PRODUCTS		<input type="checkbox"/>
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)		<input type="checkbox"/>	NUTS		<input type="checkbox"/>
CELERY AND DERIVATIVES		<input type="checkbox"/>	MUSTARD AND ITS DERIVATIVES		<input type="checkbox"/>
SESAME GRAINS AND PRODUCTS BASED ON SESAME GRAINS		<input type="checkbox"/>	SULPHUROUS ANHYDRIDE AND SULPHITES IN CONCENTRATIONS OF 10 MG / KG OR LITER EXPRESSED IN SO ₂		<input type="checkbox"/>
LUPINS AND DERIVATIVES		<input type="checkbox"/>	MOLLUSKS		<input type="checkbox"/>

10. NUTRITIONAL INFORMATION

NUTRITIONAL VALUES	PER 100g
ENERGY	1050 kJ / 255 kcal
FATS	2.7 g
SATURATED	1.1 g
CARBOHYDRATES	14.1 g
SUGARS	0.9 g
FIBRE	61.8 g
PROTEINS	12.7 g
SALT	0.9 g

11. COMPLIANCE WITH THE LEGISLATION

- CONSUMER INFORMATION: Regulation (EC) 1169/2011, of the 25 October 2011 on the provision of food information to consumers.
- FOOD SAFETY: Law 17/2011, of July 5, 2011, food security and nutrition.
- REGISTRATION SANITARY: Royal Decree 191/2011, of February 18, 2011, on Health Registration of Food Businesses and food.
- CHEMICAL CONTAMINANTS: Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum limits for certain contaminants in food and repealing Regulation (EC) No 1881/2006.
- MICROBIOLOGICAL CRITERIA: Regulation (EC) 2073/2005 of 15 November 2005 on microbiological criteria set for foodstuffs.
- PESTICIDES: Regulation (EC) 396/2005 of 23 February 2005 concerning the maximum residue levels of pesticides in food and feed of plant and animal origin and amending Directive 91/414 / EEC of the Council.
- MATERIALS IN CONTACT WITH FOOD: Regulation 1935/2004 (EC) of 27 October 2004 on materials and articles intended to come into contact with food.
- FOOD HYGIENE: Regulation (EC) 852/2004 of 29 April 2004 on the hygiene of foodstuffs.
- Water: Royal Decree 140/2003 of 7 February 2003 establishing health criteria for the quality of water for human consumption.
- FOOD SAFETY: Regulation 178/2002 (EC) of 28 January 2002, by which the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures relating to security are fixed food.