

**Product description**

**Product description and variation** Grey-light green powder, characteristic fresh, nutty flavor and aroma. This is an agricultural product; therefore, some batch variation may occur in: color, flavor, odor, appearance or composition, reflecting growing conditions and seasonal variation.

**Product production** The initially purified, dried and pasteurized hemp seeds are cold pressed. Because this concerns cold pressing, the outflow temperature is max. 40 °C. After oil is extracted, cold press-cake is mechanically grinded and sieved for finest protein particles. No thermal or chemical treatment involved.

**NUTRITION DECLARATION per 100 g of product**

energy, kJ / kcal	1488 / 356
fat	11,4 g
- saturated	1,31 g
- mono-unsaturated	1,51 g
- polyunsaturated	8,41 g
carbohydrate	4,2 g
- from which sugars	4,2 g
fibre	24,1 g
protein*	48,8 g
salt	0,05 g
ash	9,8 g
Vitamin E	1,65 mg
Vitamin B1	1,15 mg
Vitamin B2	0,31 mg
Vitamin B6	0,79 mg
Vitamin K1	172,7 µg

**MICROBIOLOGICAL MAXIMUM LEVELS, (EC) No 2073/2005**

Aerobic Plate Count 30°C*	<3*10 <sup>5</sup> cfu/g
Anaerobic Sulphite Reducing Bacteria 37°C*	<10 <sup>4</sup> cfu/g
Coliforms 30°C*	<10 <sup>3</sup> cfu/g
Escherichia coli 44°C*	n.d. (<10) cfu/g
Moulds 25°C*	<10 <sup>4</sup> cfu/g
Yeast 25°C*	<10 <sup>4</sup> cfu/g
Coagulase positive Staphylococcus 37°C*	<10 <sup>2</sup> cfu/g
Presumptive Bacillus cereus 30°C*	<10 <sup>3</sup> cfu/g
Salmonella*	n.d. /125 g
Enterobacteriaceae 37°C*	<10 <sup>4</sup> cfu/g

**FOREIGN MATTER MAXIMUM LEVEL AND MESH SIZE**

Magnetic impurities and stones	0 %
Foreign matter	0 %
Mesh size of product	200 µm

**OTHER**

**GMO** Product is not genetically modified and does not contain any genetically modified material ((EC) 1830/2003 and (EC) 1829/2003)

**Irradiated** Product is not irradiated.

**Shelf-life** 24 months after production, in unopened original packaging maintained under correct storage and transportation conditions.

**FATTY ACIDS per 100 g of product**

omega-3 acids	2,35 g
omega-6 acids	6,74 g
omega-9 acids	0,91 g
C 16:0 palmitic acid	0,72 g
C 18:0 stearic acid	0,27 g
C 18:1 oleic acid (cis isomer)	0,91 g
C 18:2 linoleic acid	6,20 g
C 18:3 alfa-linolenic acid	2,17 g
C 18:3 gamma-linolenic acid	0,54 g
C 18:4 octadecatetraenoic acid	0,18 g
C 20:0 arachidic acid	0,11 g
C 20:2 eicosandienoic acid	N/A
C 22:0 behenic acid	N/A
C 24:0 lignoceric acid	N/A

**AMINO ACIDS per 100 g of product**

Aspartic acid and Asparagine sum	4,84 g
Serine	2,43 g
Threonine	1,69 g
Glutamic acid and Glutamine sum	8,02 g
Proline	1,87 g
Glycine	2,18 g
Alanine	2,03 g
Valine	2,33 g
Methionine	0,86 g
Isoleucine	1,84 g
Leucine	3,15 g
Tyrosine	1,49 g
Phenylalanine	2,13 g
Histidine	1,30 g
Lysine	1,88 g
Arginine	5,73 g
Cystine	0,76 g
Tryptophan	0,61 g

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**CHEMICAL/PHYSICAL MAXIMUM LEVELS**

Moisture*	<6 %
Tétrahydrocannabinol (THC) *	<5 mg/kg
Gluten*, (EU) No 828/2014	<20 mg/kg
Pesticides**	According to (EC) No 396/2005
Heavy Metals**, (EC) No 1881/2006	
Lead (Pb)	<0,10 mg/kg
Arsenic (As)	<0,10 mg/kg
Cadmium (Cd)	<0,20 mg/kg
Mercury (Hg)	<0,10 mg/kg