

## DRIED GOJI BERRIES 550 - 600

Specification code

DGB/1/S/E

Date

06/11/2025

Product description		Physical chemical analysis	
Ingredients	Goji berries	Moisture	≤ 13%
Colour	Red	Organic and mineral contaminants	≤ 1%
Odour	Characteristic of dried goji, free from foreign odours	Pests or their residues	Not permitted
Taste	Typical for goji	Heavy metals	Compliant with Commision Regulation (EU) No 2023/915
Others specs		Perchlorate	Compliant with Commision
Allergens	The product does not contain allergens. The following allergens are also present in the facility: celery, mustard, nuts, sesame,		Regulation (EU) No 2023/915
		Mycotoxins:	
		Aflatoxin B <sub>1</sub>	≤ 2 µg/kg
Pesticide residues	gluten, soy, sulphur dioxide.  Pesticide residues do not exceed the levels set out in Commission Regulation (EC) No 396/2005 of 23 February 2005 and subsequent amendments.	Sum of aflatoxins $B_1+B_2+G_1+G_2$	≤ 4 µg/kg
		Ochratoxin A	≤ 2 µg/kg
		Microbiological analysis	6
lonizing radiation	Product has not been treated with ionising radiation.	Compliant with Commision Regulation (EC) No 2073/2005 and subsequent amendments.	
Storage	Dry and cool rooms in closed packaging. Temperature up to 25°C, relative humidity up to 75%.		

## Our certificates







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Formulated

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