



Product Specification

Organic Spirulina Powder

GENERAL	
Botanical name	<i>Arthrospira platensis</i>
Country of Origin	China
Shelf-life	Minimum 12 months on delivery 36 months from date of production in unopened original packaging maintained under correct storage conditions
Primary Packaging	Aluminium bag
Storage conditions	Ambient: Cool, dark, dry conditions away from direct light
MSDS	Material Safety Data Sheet available
Allergen declaration	Contains naturally occurring Sulphites
Company GFSI accreditations	FSSC22000, BRCv7 (+ AVM Traded Goods)
Certifications (other)	Organic, Kosher and Vegan

PRODUCT PARAMETERS & PROCESS	
Ingredients	Organic Spirulina Powder
Recommended Daily Intake	5 - 15 grams per day; we recommend starting with a small amount and gradually building up to the recommended amount, or the amount that best suits you
Description	Fine dark green powder
Organoleptic Attributes	Characteristic flavour and aroma
Product Variation	This is an agricultural product; therefore, some batch variation may occur in; colour, flavour, odour, appearance or composition, reflecting growing conditions and seasonal variation
Foreign matter content	No more than 0.1%
GMO	This product is not genetically modified and does not contain any genetically modified material
Irradiation	This product is not irradiated
Moisture	<7%
Mesh Size	120
Max. Process Temp	220°C
Process Flow Diagram	Farming Pool → Farming Pool Mixer → Gather Mesh screen/Washing Mesh screen → Wetting Spirulina → Spray Dryer (180°C - 220°C - CCP1) → Drying Chamber (70°C - 90°C) → Packing → Goods received and tested at Supernutrients warehouse (CCP2)



POSITIVE RELEASE ANALYTICAL	
Pesticides	Compliant with Reg (EC) 396/2005 on Pesticide MRL's and BNN Orientation Values
Heavy Metals	Compliant with Reg (EC) 1881/2006 and 629/2008
Microbial Loading	Compliant with HPA guidelines on Ready to Eat Foods

MICROBIAL ANALYTE	Limit cfu/g	MICROBIAL ANALYTE	Limit cfu/g
Aerobic colony count	N/A	Bacillus cereus	<100000
Presumptive Enterobacteriaceae	<10000	Presumptive Clostridium perfringens	<10000
Presumptive Coliforms	<10000	Salmonella in 25g	Absent
E. coli	<100	Listeria spp in 25g	<10
Staphylococcus aureus	<10000	Listeria monocytogenes in 25g	Absent
Mould	<10000	Yeast	<1000000

NUTRITIONAL	Typical values per 100g	ADDITIONAL	Typical values per 100g
Energy	1420 kJ 336 kcal	Calcium (mg)	333
		Iron (mg)	6.6
Fat (g)	1.0	Magnesium (mg)	300
- of which saturates (g)	0.5	Report number	371255 001
- mono-unsaturates (g)	<0.1		
- polyunsaturates (g)	0.5		
Carbohydrate (g)	13.1		
- of which sugars (g)	<0.1		
Fibre (g)	5.1		
Protein (g)	65.9		
Salt (g)	0.9		
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