



Item Code 316/001/0005 (5 kg) 316/401/0070 PRODUCT NAME NETTLE LEAVES 2 – 5 mm

1) GENERAL DESCRIPTION

Product	Urtica dioica L.
Origin	EU

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1294 kJ – 209 Kcal
Carbohydrates	8,08 g
Proteins	47,9 g
Fats	3,97 g
Saturated fats	0,62 g
Salt	1,3 g
Dietary fibre	20 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Grind dried nettle leaves, with uniform cut 2 – 5 mm.	
	Color intense green	
Smell	Characteristic aromatic, no off smell	
Taste	Characteristic, no off taste	
Foreign matters	Natural product: 0,5% max Sanitized product: 0,1% max	
Humidity	10% max	

4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	$<10^2 \text{ ufc/g}$
Enterobacteriaceae	<10 ² ufc/g
Moulds and yeast	<10 ⁴ ufc/g
Salmonellae	Absent

5) **BIOLOGICAL PARAMETERS**

GMO





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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross		
	contamination.		
Notes	Product stored in dedicated warehouse with controlled temperature		

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade		
Net weight	250 g, 5 kg		
Shelf -life	Best before date within 48 months from the production		

9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



PRODUCT SPECIFICATION



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Controlbody at origin ICEA

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
March 2017	January 2020	January 2020	May 2020