



TECHNICAL DATA SHEET

PRODUCT: ORGANIC CHIA SEEDS
CODE: CHS.00.044.000.0100
SCIENTIFIC NAME: *Salvia hispanica*
COMMON NAME: CHIA
PLANT PART USED: SEEDS

COMPOSITION

100 % CHIA SEEDS

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEREANCE	Seeds	Visual inspection
COLOR	Brilliant, greyish black and white	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

GRAIN CHARACTERISTICS

PURITY IN WEIGHT	> 99.9 %	Visual inspection
FOREIGN MATTER	< 0.1 %	Visual inspection
DAMAGED SEEDS	< 0.1 %	Visual inspection
SEED SIZE RANGE	1.7 - 2.0 mm	Visual inspection

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 9.0 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
----------	---------	--

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
<i>Bacillus cereus</i>	< 1 x10 ² cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
<i>Staphylococcus aureus</i>	< 1 x10 ² cfu/g	ICMSF Vol. I Parte II Ed. II
ENTEROBACTERIA	< 1 x10 ² cfu/g	ICMSF Vol. I Parte II Ed. II
TOTAL AEROBIC COUNT	< 1 x10 ⁵ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
TOTAL COLIFORMS	< 1 x10 ² cfu/g	AOAC 991.14. On Line, 20th. Ed 2016
MOULD COUNT	< 1 x10 ³ cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 1 x10 ³ cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

PROTEIN	> 20.0 %	NTP 205.005 (revised 2011) 1979
TOTAL CARBOHYDRATE	> 39.0 %	Determination by calculation
AVAILABLE CARBOHYDRATES	< 1.0 %	Determination by calculation
TOTAL ASH	< 6.0 %	NTP 205.004 (revised 2011) 1980
TOTAL FAT	> 29.0 %	NTP 205.006 (revised 2011) 1980
(OF WHICH) LINOLENIC ACID	> 60.0 %	
DIETARY FIBER	> 38.0 %	AOAC 985.29 Chapter 50 Ed. 19 Año 2012

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CONTAMINANTS

AFLATOXIN (B1,B2,G1,G2)	< 0.5 ug/Kg	LC-MSMS
PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS

This analysis has an additional cost. If necessary for each batch, please consult in advance



CHARACTERISTICS GAINED IN PROCESSING

During processing the foreign material is removed, resulting in a clean and homogeneous product.

SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.

PACKAGING

Multilayer paper bags of 25 Kg / FCL 20 t. Non palletized goods.

Walls and floor of the container covered by kraft paper. Ten dehumidifiers of 1Kg.

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Chia seeds are a highest vegetal supplier of Omega 3, also contain calcium, magnesium, phosphorus, protein and fiber. Gluten free.

Chia seeds can absorb and expand about 10 times its weight in water (mucilage). It is used to make drinks, smoothies, desserts, cookies, energy bars, etc.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.