



Product Data Sheet
 Date: 10-06-2024
 Version: 01
 Owner: Quality Manager

Organic Fenugreek seed

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
Product code	21054	
Product description	Seeds of Fenugreek, Trigonella foenum-graecum L..	
Process description	Seeds are harvested, stored, possibly cleaned, packed, packed and transported.	
Origin	Egypt	
Composition	Fenugreek seed	
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"> - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 2018/848 on organic production. 	
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011. Organic label information according Regulation (EC) no. 2018/848.	
Shelf life	Best before : 24 months after production.	
Storage conditions	Cool, dry, odour-free.	
Storage temperature	Storage in bags, big bags. Preferably below 15°C & Humidity below 60%	
Transport Packaging	Transport Conditions: Dry and clean Transport Bags, Boxes or Big Bags	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in: <ul style="list-style-type: none"> • Reg. (EC) no. 396/2005 • Reg. (EC) no. 2023/915 • Reg. (EC) no. 2018/848 	
Microbiological	<input type="checkbox"/> Salmonella	Absent in 25 g
PRODUCT CHARACTERISTICS		
Physical	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0+%) Absent (0+%) < 0.05% Absent (0+%)



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Organoleptic	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	Penetrating aromatic odour. Caramel to light brownish-yellow. Spicy, slightly bitter. Small seed
Nutritional information* (per 100 g)	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) (mg/100 g)	1352 / 323 23.0 6.4 1.5 58.4 n.d 24.6 67

*Nutritional values derived from literature

Allergen information	Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
	Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
		In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
	Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
	EGGS or its derivatives	NO	NO	NO	NO	NO	NO
	FISH or its derivatives	NO	NO	NO	NO	NO	NO
	CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
	MOLLUSCS	NO	NO	NO	NO	NO	NO
	PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
	SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
	MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
	NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
	CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
	MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
	SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
	SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
	LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

GMO & Irradiation Declaration

We declare that all our products, purchased by and delivered by LenersanPoortman for food purposes, are free from GMO according to the regulations EC 1829/2003 and EC 1830/2003 of the European Parliament and the Council.

We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.

Food Grade Declaration

We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.