

<b>DESCRIPTION</b>	Powder obtained from the leaves of the moringa ( <i>Moringa Oleifera</i> L.), by collecting, washing, drying and grinding. Green to pale green powder with characteristic odor and taste. Natural product, free of flavorings, artificial colorings, stabilizers or flavorings.		
<b>INGREDIENTS</b>	Moringa Leaf ( <i>Moringa Oleifera</i> L.)		
<b>REGULATION</b>			
The product corresponds to the requirements of Regulation (EC) N° 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. The Q'omer® Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.			
<b>PROPERTIES AND APPLICATIONS</b>			
<b>FOOD</b>	Ideal for use in bakery preparations, snacks, functional foods. Gluten-free seed and suitable for vegetarians, vegans and people with celiac disease. According to Regulation (EC) No 1924/2006 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of December 20, 2006; Using this ingredient could declare: - <b>PROTEIN SOURCE</b> Only if proteins provide at least 12% of the energy value of the food. - <b>HIGH PROTEIN CONTENT</b> Only if proteins provide at least 20% of the energy value of the food		
<b>PHYSICOCHEMICAL</b>		<b>MICROBIOLOGY</b>	
Moisture	≤ 10.0 %	Aerobic mesophilic	≤ 1x10 <sup>6</sup> ufc/g
Strange material	≤ 1.0 %	Yeast & moulds	≤ 10.000 ufc/g
Protein	≥ 20.0 %	E. Coli	≤ 10 ufc/g
Fat	≤ 6.0 %	Salmonella	ND /25g
<b>HANDLING</b>			
<b>Packaging</b>	Net content and packing method will be specified in the sales contract. Packaging material comply with Regulation (CE) N° 1935/2004 on materials and objects destined to be in contact with foods. Commission Regulation (EU) 2020/1245 & 2015/174 amending and correcting Regulation (EU) N° 10/2011 on plastic materials and articles intended to come into contact with food. Statement conforms to the raw materials suppliers.		
<b>Storage</b>	Store in a cool and dry place, in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid degradation.		
<b>Shelf life</b>	At least 24 months under the above storage conditions.		
<b>ADDITIONAL</b>			
<b>Allergens:</b> This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation (UE) N° 1169/2011.			
<b>Natural product</b> coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.			
<b>Pesticides:</b> Conform with Regulation (EC) N° 396/2005 of the European Parliament and the council of 23 February of 2005 on maximum residual levels of pesticides in food and animal feed from vegetable and animal origin which modifies the Directive 91/414/CEE of the council.			
<b>GMO-free</b> product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003.			
<b>No irradiated</b> materials are used, nor has the product itself been irradiated.			