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	PRODUCT SPECIFICATION	Product Code:	CHIA025 (25kg) CHIA015 (15kg) CHIA125-1 (1kg)
	WHITE CHIA SEED	Issue No:	7
		Change Notice No:	6
		Date Issued:	19/04/2024

Product Identification	
Product Name	White Chia Seed
Country of Origin	Product of Paraguay or India or Peru Primary components from Paraguay, India, and Peru.
Description	Cleaned and selected white chia seed (Salvia hispanica L.)
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	White Chia Seed (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	White Chia Seed contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required.
GMO statement	White Chia Seed is a non GM product.
Halal accreditation	White Chia Seed is Halal suitable (validation means: Suitable).
Kosher accreditation	White Chia Seed is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. White Chia Seed is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		2034	kJ
Protein		16.5	g
Fat	Total	30.7	g
	Saturated	3.3	g
Carbohydrate	Total	7.7	g
	Sugars	Less than 2	g
Dietary Fibre		34.4	g
Sodium		less than 5	mg
Data from theoretical source (Information obtained from the supplier).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Colour	White and some brown and black seeds
Flavour	Characteristic of white chia seed
Odour	Characteristic of white chia seed
Texture	Solid grain cereal

Physical Specification(s)	
Test / Parameter	**Specification**
Purity	≥ 99.5%
Foreign Matter	≤ 0.1 %
Damaged Seeds	≤ 0.1 %
Seed Size Average	~ 1.5 - 2.0 mm

Microbiological Specification(s)	
Test / Parameter	**Specification**
Standard Plate Count	≤ 5,000,000 cfu/g
Yeast	≤ 10,000 cfu/g
Mould	≤ 10,000 cfu/g
Coliforms	≤ 300 M.P.N./g
E. Coli	≤ 10 cfu/g
Salmonella	Not Detected /25 g

Chemical Specification(s)	
Test / Parameter	**Specification**
Moisture	≤ 14.0 %

Packaging description:	Product shall be packed in triple ply craft paper bags or PE woven bags, stiched (25kg/15kg) or in food grade plastic bag, heat sealed (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Best Before Date and Product Batch/Lot Code will be used in traceability.
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25, 15 & 1kg
Storage and shelf life:	Before opening, the product should be stored at < 21°C. Additionally, max humidity 70%. Cool dry place, out of direct sunlight, free from toxic chemicals, odours, vermin and insect infestation. If stored as advised, the shelf life in original, unopened packaging should be 3* years from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 19/04/2024
Authorised by: Sandy Tsoutsas	Signature:	Date: 19/04/2024