

PROTEIN POWDERS

Flax Seed Protein Powder

*Organic raw***DRAFT FOR APPROVAL**

Version 1.0 · September 2026

PRODUCT INFORMATION

Product name	Organic Raw EU Flax Seed Protein Powder
Origin	EU
Cultivation	Organic
Organic labelling	AT-BIO-902, EU agriculture
Available certifications	None declared
Further certifications	Vegan, Kosher, Halal
Ingredients	100% Flax Seed Powder deoiled* *organic agriculture
Botanical name	Linum usitatissimum
Tariff number (EU)	2106 9092
Product category	food
Intended use	Only to be used for cooking and baking. Do not consume raw! Or suitable for further processing.
Recommended daily intake	-
Packaging options	100 g, 1 kg, 5 kg, 20 kg

QUALITY

Shelf life from production	18 months
Remaining shelf life at dispatch	8 months
Storage conditions	Store product protected from warmth, humidity and light. After opening store well-closed and consume quickly.

SENSORY CHARACTERISTICS

PARAMETER	DECLARATION
Colour	Brownish
Appearance	Powder
Taste	Characteristic, aromatic, without foreign taste
Odour	Characteristic, without foreign odour
Texture	Fine-grained, floury

PHYSICAL CHARACTERISTICS

PARAMETER	VALUE	UNIT
Protein content	32-38%	
Fineness	Standard: 95% < 500 µm fine: 95% < 200 µm super fine: 90% < 100 µm	
Purity	99.9%	
Water activity (aw)	≤ 0.65	
Pests	Free from pests and rodents	

UNDESIRABLE SUBSTANCES

SUBSTANCE	LIMIT	UNIT
Pesticide residues	< 0.010 mg/kg	According to regulation EU 2018/848 and BNN orientation value for pesticides, as amended
Polycyclic aromatic hydrocarbons (PAH)	powders of food of plant origin: Benzo(a)pyren: ≤ 10.0 µg/kg Summe von Benzo(a)pyren, Benzo(a)anthracene, Benzo(b)fluoranthene und Chrysen: ≤ 50.0 µg/kg	According to regulation EU 2023/915 as amended
Hydrocyanic acid	Unter Berücksichtigung des Verarbeitungsfaktors 1.8 (≤ 250 mg/kg x 1.8): Taking into account the processing factor 1.8 (≤ 250 mg/kg x 1.8): ≤ 450 mg/kg	According to regulation EU 2023/915 as amended
Further contaminants	Complies	According to regulation EU 2023/915 as amended (if applicable)

MICROBIOLOGICAL CRITERIA

PARAMETER	MAXIMUM LIMIT	UNIT
Total plate count	$\leq 10^6$	cfu/g
Escherichia coli	$\leq 10^2$	cfu/g
Moulds	$\leq 10^4$	cfu/g
Coagulase-positive staphylococci	$\leq 10^3$	cfu/g
Bacillus cereus (presumptive)	$\leq 10^3$	cfu/g
Clostridium perfringens	$\leq 10^3$	cfu/g
Salmonella	Negative / 25 g	

NUTRITIONAL VALUES (PER 100 G)

NUTRIENT	PER 100 G	PER SERVING
Energy	1283 kJ / 309 kcal	
Fat	7.9 g	
of which saturates	1.0 g	
Carbohydrate	5.1 g	
of which sugars	2.5 g	
Protein	35 g	
Fibre	39 g	
Salt	0.08 g	

ALLERGENS

ALLERGEN	INGREDIENT	TRACES IN RAW MATERIAL	SAME PRODUCTION LINE
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	No	Yes	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No

Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide and sulphites above 10 mg/kg	No	No	No
Lupines and products thereof	No	No	No
Molluscs and products thereof	No	No	No

RESERVED FOR ADDITIONAL INFORMATION

Further product details can be added in this block at a later date, for example certifications held, country-specific compliance notes or supporting documents such as a certificate of analysis.