


DIPASA PRODUCTS QUALITY SPECIFICATION

	<p>Product: CHIA SEED (Organic)</p> <p>Mexican Origin</p>	<p>Issued on: <u>November, 2010</u> Revised on: <u>March, 2014.</u> Next Revision: <u>March, 2016</u> Page: 1 of 4</p>
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1) Description:

Seed from *Salvia hispanica* L., a plant of the genus *Salvia* of the mint family (Lamiaceae)
Chía seed are typically small ovals, with gray and black colour.

2) Packing and Shelf life:

Kind of packing : 3-layer paper or PP bag
Net content : 25 kg/ 50 lbs per bag
Maximum shelf life : min.24 months
Storage conditions : Cool, dry and dark in closed bags


3) Physical Properties:

- 3.1 Smell Typical Chia, fresh
- 3.2 Colour Black and gray colour
- 3.3 Taste Typical Chia, fresh
- 3.4 Appearance Flat round seed, 2 mm
- 3.5 Purity 99,8 %

4) Nutritional values: (In 100 grams)

- 4.1 Calories 524 kcal (2194KJ)
- 4.2 Moisture 7,9 %
- 4.3 Protein 21,2 g
- 4.4 Total Carbohydrates 37,5 g
- 4.5 Dietary Fiber 33,7 g Soluble Fiber 4,0 g, Insoluble Fiber 29,7 g
- 4.6 Cholesterol 0 mg
- 4.7 Fat 31,4 g
- 4.8 Omega 6 fatty acids 5,9 g
- 4.9 Omega 3 fatty acids 20,36 g
- 4.10 Vitamin A 101 µg Bor 0,03 mg
- 4.11 Vitamin B 1 0,89 mg Calcium 500 mg
- 4.12 Vitamin B2 (Riboflavin) 0,20 mg Iron 6,5 mg
- 4.13 Vitamin B 3, (Niacin) 11,2 mg Potassium 600 mg
- 4.14 Vitamin B6 0,10 mg Magnesium 290 mg
- 4.15 Vitamin B8 (Biotin) 12,5 µg Natrium < 0,3 mg
- 4.16 Vitamin E 29,1 mg Phosphorus 535 mg
- 4.17 Selenium < 0,02 mg Copper 1,5 mg
- 4.18 Zinc 5,0 mg

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5) Chemical Properties:

- 5.1 Ashes 4,72 %
- 5.2 Additives - No additives
- 5.3 Cadmium < 0,01 mg/kg
- 5.4 Lead < 0,05 mg/kg
- 5.5 Mercury < 0,005 mg/kg

6) Microbiological Properties:

- 6.1 Aerobic mesophilic colony count (CFU/g) < 100.000
- 6.2 Yeast (CFU/g) < 1.000
- 6.3 Moulds (CFU/g) < 2.000
- 6.4 Escherichia Coli (CFU/g) < 10
- 6.5 Salmonella In 25 g Absent
- 6.6 Aflatoxin B1 < 1.00 µg/kg


7) Pesticides :

- 7.1 Organoclorine pesticides mg/kg Max. 0,01 DFG S19
- 7.2 Organophosphorus pesticides mg/kg Max. 0,01 DFG S19
- 7.3 Exterminator mg/kg Not detectable DFG S19

8) Amino Acids: % of total protein

- Aspartic Acid 9,19
- Threonine 3,63
- Serine 5,24
- Glutamic Acid 17,94
- Glycine 5,18
- Alanine 5,05
- Valine 5,31
- Cystine 2,02
- Methionine 2,75
- Isoleucine 4,17
- Leucine 6,89
- Tyrosine 3,41
- Phenylalanine 4,83
- Lysine 4,71
- Histidine 2,81
- Argenine 11,53
- Proline 4,04
- Trytophan 1,30

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9) Fatty Acid Composition :

Fatty acid profile DGF C-VI 10 (00) / DFG C-VI
11a (98) , GC-FID


- C 14:0 Myristic acid % 0,1
- C 16:0 Palmitic acid % 8,3
- C 16:1 Palmitoleic acid + isomeres % 0,3
- C 17:0 Margaric acid % 0,1
- C 18:0 Stearic acid % 3,8
- C 18:1-9 Oleic acid % 8,1
- C 18:1-11 Vaccenic acid % 1,0
- C 18:2 trans/ cis % 0,1
- C 18:2 Linolic acid % 21,3-22,4
- C 18:3 Linolenic acid 9,12,15 alpha % 55,9 – 59,4
- C 20:0 Arachidic acid % 0,4
- C 20:1 Eicosenoic acid + isomers % 0,1
- C 22:0 Behenic acid % 0,1
- C 24:0 Lignoceric acid % 0,2
- 5.6 Saturated fatty acids total % 11,4 – 13,0
- 5.7 Mono-unsaturated fatty acids total % 9,6 – 10,4
- 5.8 Poly-unsaturated fatty acids total % 77,0 – 78,4
- 5.9 Trans fatty acids % in total fat 0,2
- 5.10 Others % 0,1
- 5.11 OMEGA-3 fatty acids % 58,0 ISO

10) Feedstuff Properties:

% in origin substance

- 5.1 Moisture 7,90 %
- 5.2 Drysubstance 92,10 %
- 5.3 Ash 4,72 %
- 5.4 Rawfat 32,08 %
- 5.5 Rawprotein 21,82 %
- 5.6 Rawfibre 28,38 %
- 5.7 N-free Extract 5,10 %
- 5.8 Energy Values, NEL 6,86

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11) Production process:

Cleaning, sorting and packing

This product is organic and not genetically modified (OG, GMO)

All of the specifications are based on our research and the researches of our suppliers and are only to be taken as general and not binding recommendations and suggestions. We recommend that you check the quality of our products with your own tests.