

	TECHNICAL SPECIFICATION	E-PRT-002	
	FINISHED PRODUCT	Rev.: 04	Pág.: 1

PRODUCT DESCRIPTION: CHIA SEED- GLUTEN FREE		
ADDRESS OF PRODUCING ESTABLISHMENT:		
Nutraceutica STURLA S.R.L.		
Ruta de la tradición 560- Luis Guillon		
R.N.E : 02-034307		
R.N.P.A.: 02-505180		
BRAND: STURLA		
PRESENTATION		
Box with 20 Bags of 250 grs		
Big bag of 25 Kg		
RAW MATERIALS, PERCENT COMPOSITION AND SUPPLIERS		
Raw Materials	Percent Comp.	Supplier
Chia Seed (Salvia Hispanica)	100	Own
PRODUCT DESCRIPTION:		
Chia seed (Salvia hispanica) are classified whole and separated by size, during a cleaning process. The pure seed is automatically split in any of its presentations.		
STORAGE:		
Store at room temperature in a cool and dry. Maintaining conditions expected useful life is 24 months.		
PACKAGING		
PRIMARY PACKAGING:		
Plastillera Bag (tightly woven)		E-INS-011
Paper Label		E-INS-013
Cotton Yarn		E-INS-014
SECONDARY PACKAGING:		
Carton Box		E-INS-003
Carton Box		E-INS-015

04	Logo Change	Ma. Florencia Spagnoletti	Ezequiel Pierucci	January 2013
				
Rev.:	Description	Revision	Aprobated	Date



TECHNICAL SPECIFICATION

E-PRT-002

FINISHED PRODUCT

Rev.: 04

Pág.: 2



ORGANOLEPTIC CHARACTERISTICS


COLOR: White, red or grey.
 FLAVOR: Mild, pleasant, characteristic of the seed
 APPEARANCE: Homogeneous, brilliant
 GRANULOMETRY: Less than 2,5 mm
 STRANGE MATTER: Max. 1%
 DAMAGED SEEDS: Max. 0,5%



NUTRITIONAL FACTS (Per 15 gr. of product= 1 tablespoon)

Calories-----	78 Kcal
Carbohydrates -----	6,3 g
Proteins -----	3,1 g
Total Fat -----	4,5 g
----- Saturated Fat -----	0,5 g
----- Trans Fat -----	0 g
----- monounsaturated Fat -----	0,35 g
Of which, Omega 9 (Oleic Acid)-----	0,33 g
----- poliunsaturated Fat-----	3,7 g
Of which, Omega 3 (Linolénic Acid) -----	2,8 g
Dietary fiber-----	5,8 g
Cholesterol -----	0 mg
Sodium -----	0 mg
Potassium-----	91 mg
Calcium -----	92 mg
Iron-----	1,2 mg
Phosphorus -----	94 mg
Zinc -----	0,9 mg

04	Logo Change	Ma. Florencia Spagnoletti	Ezequiel Pierucci	January 2013
Rev.:	Description	Revision	Aprobated	Date

	TECHNICAL SPECIFICATION	E-PRT-002	
	FINISHED PRODUCT	Rev.: 04	Pág.: 3

PHYSICO-CHEMICAL CHARACTERISTICS

Control	Normal Value and Tolerance *	Method Rule/brief description	Lab.(I -E)	Control Frequency
Moisture	Max. 7 %	Thermobalance	I	Weekly
Fatty Acid, free (as oleic)	Max. 5 %	IRAM 5512	E	Weekly
Peroxide Value	< 10 meq O ₂ / kg	IRAM 5551	E	Weekly
Iodine Value	205-215 mg I/100 g	AOCS cdl-25;Cdlc-85	E	Monthly
Aflatoxin B1 + B2 + G1 + G2*	< 20 p.p.b	Kit NEOGEN/HPLC	I/E	Weekly
Heavy metals	Absence	Atomic Absorption	E	Monthly



* Applies limits set by FDA


MICROBIOLOGICAL CHARACTERISTICS

Control	Normal Value and Tolerance *	Method Rule/brief description	Lab.(I -E)	Control Frequency
Aerobic plate count	< 100.000 u.f.c./gr	ICMSF	I	Weekly
Totals coliforms	< 100 u.f.c./gr	ICMSF	I	Weekly
E.Coli	< 1 u.f.c./gr	ICMSF	I	Weekly
S.Aureus	< 1 u.f.c./gr	ICMSF	I	Weekly
Mold and yeast	< 1000 u.f.c./gr	ICMSF	I	Weekly
Salmonella	Absence in 25 gr	ICMSF	I	Weekly

LABEL OF IDENTIFICATION OF THE PRODUCT

Name of product
 Conservation Temperatures
 Batch
 Expiration Date
 Address of Producing Establishment
 Brand
 Net Weight / Gross Weight / Tare
 Legal Passes for Ministry of Health of the nation

04	Logo Change	Ma. Florencia Spagnoletti 	Ezequiel Pierucci 	January 2013
Rev.:	Description	Revision	Aprobated	Date



	TECHNICAL SPECIFICATION	E-PRT-002	
	FINISHED PRODUCT	Rev.: 04	Pág.: 4

LEGISLATION APPLICABLE TO THE PRODUCT

Codex
 Argentine Food Code, regulated by the Ministry of Health of the nation.

PRESENTATION



04	Logo Change	Ma. Florencia Spagnoletti	Ezequiel Pierucci	January 2013
				
Rev.:	Description	Revision	Aprobated	Date