

TECHNICAL DATA SHEET



BENEXIA® BLACK CHIA LM

Reference code: BCSLM

Date: May 2024

DESCRIPTION

Benexia® Black Chia Low Moisture (LM) is the whole grain from *Salvia hispanica L.*; processed through a 100% natural and chemical free technology. This technology provides pasteurization to 5 log reduction, 3rd party validated (disinfestation and disinfection), resulting in the lowest microbiological and moisture specification guarantee, assuring 100% non-sprouting and preserving all the nutritional and sensorial parameters of the chia.

INGREDIENTS

100% whole chia.

FORMAT AND PACKAGING MATERIAL

25Kg LDPE inner and kraft paper outer bags.

BEST BEFORE DATE AND STORAGE

36 months, stored in a cool dry place in original unopened package.
Recommended storage conditions:
Temperature <25°C and <60% of relative humidity.

CERTIFICATIONS

FSSC 22000.
Halal and Kosher.

QUALITY ASSURANCE

Additives: Free.
GMO: Free.
Allergens: According to Allergen Assessment.
Contaminants: Comply with regulation.
Suitable diets: Gluten free, vegetarian, vegan, keto and low carb.

APPLICATIONS

Food, beverage and nutraceutical ingredient.

REGULATION

Chia is approved as Novel Food (EC Regulation 258/97 on October 13th 2009).
Custom Tariff Code: 12.07.9900
Origin: Bolivia, Argentina and Paraguay.

TECHNICAL SPECIFICATION

PHYSICAL - SENSORIAL	SPECIFICATION	METHOD*
Color ¹	Shiny, predominantly grey-black grains with some white and brownish yellow grains.	Visual
Taste and smell ¹	Slightly toasted chia.	Internal
Purity in weight ¹	≥ 99.9%	Manual sorting
Foreign matters ¹	≤ 0.1%	Manual sorting
CHEMICAL		
Total moisture ¹	≤ 7.0 %	ISO 665
Total protein ²	≥ 20.0 %	Kjeldahl
Total fat ²	≥ 29.0 %	Soxhlet
Alpha linolenic acid ²	≥ 18.0 %	GC-FID
MICROBIOLOGICAL		
Total plate count ¹	≤ 1,000 CFU/g	ISO 4833
Yeasts ¹	≤ 100 CFU/g	ISO 21527
Moulds ¹	≤ 100 CFU/g	ISO 21527
Coliforms ¹	≤ 10 CFU/g	AOAC 991.14
Enterobacteriaceae ¹	≤ 10 CFU/g	ISO 21528-2
St. aureus ²	≤ 10 CFU/g	ISO 6888-1
B. cereus ²	≤ 10 CFU/g	Bam chap. 14
Cl. perfringens ²	≤ 10 CFU/g	Bam chap. 16
E. coli ²	Absence	AOAC 991.14
L. monocytogenes ²	Absence	ISO 11290-1
Salmonella spp. ²	Absence (0/375g)	ISO 6579
CONTAMINANTS		
Arsenic ²	≤ 0.1 ppm	AOAC 986.15
Cadmium ²	≤ 0.1 ppm	AOAC 968.08
Lead ²	≤ 0.1 ppm	AOAC 999.11
Mercury ²	≤ 0.1 ppm	AOAC 971.21
PCB's ²	≤ 1.0 ppm	GC-MS/MS
Total aflatoxins ²	≤ 4.0 ppb	LC-MS-MS
Ochratoxin A ²	≤ 1.0 ppb	LC-MS-MS
Zearalenone ²	≤ 75 ppb	LC-MS/MS
T2 toxin ²	≤ 75 ppb	LC-MS/MS
Deoxynivalenol ²	≤ 75 ppb	LC-MS/MS

* Or equivalent method.

1: Analysed per lot production.

2: Analysed per yearly productions.