

## Chia Seed. – Black Conventional

#### **Product description**

The scientific name of the product is Salvia Hispanica L.

#### **Harvest location**

Our Chia seeds originate from the fertile region of Los Altos de Jalisco in the western part of Mexico.

#### **Benefits**

Our Chia seed contain a natural and rich source of Omega-3, high biological value proteins, fibers, calcium, iron and antioxidants. These nutrients contribute to the prevention of diseases caused by the deficiency of these nutrients. Omega 3 in controlling cholesterol; triglycerides in controlling blood pressure and heart disease. Dietary fibers assists weight control with an healthy weight loss while preventing obesity.

#### **Production Process**

Our Chia seeds are classified with cleaning equipment's passing through several sieve and in a densiometric table, which selects only entire and uniform grains. After sorting, the product goes through the grain selection process, in this process the bean pass though the electronic stone bagging equipment's, an optical selector, a sieve table and a metal detector.

	S Controlled	✓
1	Metal detection	<b>(a)</b>
2	Magnets	<b>O</b>
3	Sieves	





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## **Ingredient/ Botanical Name**

Parameter	Quality
Black chia seed / Salvia Hispanica	100%

### **Sensory Characteristics**

Parameter	Description
Appearance/ Colour	Black, grey and white
Odour	Typical, fresh without strange odour
Flavour	Typical, fresh without strange flavour
Consistency / Texture	Firm and loose grain

### Physical / Chemical parameters

Parameter		Value	
	Units	Value	
Moisture / water content	%	≤8	
Purity	%	99,9	
Ash	%	<5	



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## Microbiological data

Parameter	Value	
	Unit	Value
Aerobe Total plate Count	CFU/g	< 200.000
Yeast	CFU/g	< 1.000
Moulds	CFU/g	< 10.000
Enterobacteriaceae	CFU/g	< 1.000
E. Coli	CFU/g	< 10
Salmonella	in 125g	Negative

#### **Residues and contaminations**

Parameter	Description	
	Unit	Value
Diquat	Mg/kg	< 0.02
Paraquat	Mg/kg	< 0.02
Pesticide- Residues	According with the EU- regulation we comply with general food safety requirements	
Contaminants and chemical residues		

### **Inorganic Contaminants**

Parameter		De	scription
		Unit	Value
Arsenic		Mg/kg	0.3
Cadmium		Mg/kg	0.1
Lead		Mg/kg	0.2



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## **Mycotoxins**

Parameter	Value	
	Unit	Maximum
Aflatoxin B1 + B2 + G1 + G2 (Afla)	μg/Kg	5
Deoxynivalenol ( Don)	μg/Kg	750
Zearalenone (Zea)	μg/Kg	100
Ochratoxin ( Ocra)	μg/Kg	20

## **Nutritional Values 100g**

Parameter		Value
	Unit	Quantity
Energy	Kj/kcal	1832/ 444
Fat	g	31,1
Saturated fatty acids	g	3,8
Polyunsaturated fatty acids	g	24,2
Omega- 3	g	18,5
Carbohydrate	g	4,5
Sugars	g	0,8
Dietary fibre	g	31,4
Protein	g	21,2
Salt	g	0,03



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#### Allergen information

The following list show all substances or products causing allergies or intolerances according to article 21 of Regulation (EU) 1169/2011. Allergens, which are not included as an ingredient or as process-related track are not listed.

Risks Controlled	✓
Same seeds and products thereof	

The allergen information above is base on information of our supplier. We would like to highlight, that cross contaminations (e.g. by driftage) can not be totally excluded.

#### **Packaging**

Polypropylene bag, multi-layer paper bags		
20 Kg, 25 Kg, 30 Kg, 35Kg, and more.		

#### Storage/shelf life

Conce	ept	Description
1	Storage conditions	Cold, dark and dry warehouse
2	Shelf Life	24 Months after the date of cleaning process

Sejum Group is the link between Mexico, Europe and China. Founded in 2012, Sejum Group is a supplier specialized in import – export of Chia seed, green coffee and oilseeds. We closely work with our value chain to create long-term partnership.

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