

## Ground Flax Meal 40 Mesh

INGREDIENT SPEC #: FM40M  
INGREDIENT NAME: Flax Meal Ground Powder  
INGREDIENT CATEGORY: Flax Meal Powder Powder 40 Mesh Capsule and Baking Grade  
GENERAL DESCRIPTION: Fine powder light Beige Off White color  
COMPOSITION: Expeller cold press Flax Seed for Meal Origin Canada  
GUARANTEE FREE: ( X ) Soy, ( X ) Yeast, ( X ) Dairy, ( X ) Seafood derivatives, ( X ) Artificial flavor), ( X ) Artificial color,  
( X ) Preservatives, ( X ) Sugar, ( X ) Corn, ( X ) Beef/Chicken/Pork derivatives.

### ANALYTICAL SPECIFICATION

	<b>LIMIT</b>	<b>METHOD</b>
Color:	Light Beige Off White color	Visual
Flavor:	Characteristic	Organoleptic
Odor:	Characteristic	Organoleptic
Particle size # 40 Mesh / Max 0.0185 / Inch	<b>LIMIT</b>	<b>METHOD</b>
Thru # 40	Min 98 %	USP 32 <786>
Thru # 60	Max 60 %	USP 32 <786>
<b>Bulk Density</b>	<b>LIMITS</b>	<b>METHOD</b>
Bulk Density Loose	300-400 g/L	USP 32 <616>
Tapped density	500-600 g/L	USP 32 <616>

### PHYSICAL & CHEMICAL:

#### PROPERTY

	<b>LIMITS</b>	<b>METHOD</b>
Identification :	Pass	Visual
Moisture / Lost on Drying	< 10 %	AOAC
lipophilic Content	> 6.0%	AOAC
Protein %	>30 %	AOAC
Crude Fiber %	>4.5 %	AOAC
Iron PPM	>100	AOAC
Zinc Zn ppm	>60 ppm	AOAC
Manganese ppm	>25 ppm	AOAC
Copper ppm	>15 ppm	AOAC
Potassium %	>0.90 %	AOAC
Phosphorus %	>0.70 %	AOAC
Magnesium %	>0.40 %	AOAC
Sulphur %	>0.25 %	AOAC
Calcium %	> 0.15%	AOAC
Sodium %	Max 1 %	AOAC
Foreign Material:	None	21 CFR 110
<b>MICROBIOLOGICAL:</b>	<b>LIMITS</b>	<b>METHOD</b>
Standard Plate Count:	USP	USP
Yeast & Mold:	USP	USP
E. coli:	Negative	USP 32<61>
Staphylococcus aureus.	Negative	USP 32<61>
Salmonella :	Negative	USP 32<61>
P. Aeruginosa	Negative	USP 32<61>

**PACKAGING:** Containers are packed with a moisture barriers to protect the contents from extraneous solids, liquids, and vapors under normal conditions of handling, shipment and storage.

Packaging materials will not transmit contaminants or objectionable substances to the product and is conforms to all applicable food additive regulations.

In no instance should be use staples, nails, metal twist ties or similar devices in the bags or container.

Only new food grade container are use.

The label or labeling use on each container, clearly display the following product identification:

1. The product name and the name of the manufacturer.
2. The date of product manufacture or the production lot identity code.
3. The net weight of contents.

**SHIPPING AND STORAGE:** Transport of the product have to insure: prevent contamination including development of microorganisms and and protect against undesirable deterioration of the product and the container.  
Product containers are stored on clean, dry pallets carefully protected from exposure to moisture, foreign odors, and other contaminants.

All containers are clean, intact ,and neatly stacked. No damaged containers or spillage at shipping time.

### STORAGE CONDITION:

Cool and dry storage

### SHELF-LIFE:

24 Month in normal storage condition 48 to 60 month in controlled atmosphere condition 10-15 degrees centigrade.



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