



CHIA SEEDS

Chia (*Salvia hispanica* L.) is an annual herb of the Lamiaceae family whose small oval seeds are supplied whole and mechanically cleaned, with flowers, leaves and other plant parts removed. The black seeds are rich in alpha-linolenic acid, plant protein and dietary fibre, and their mucilaginous coat absorbs several times their weight in water. The product is supplied as a food raw material for direct use and for further processing.

APPLICATIONS

Bakery goods, breakfast cereals, nutritional bars and healthy snacks, where whole seeds add omega-3 fatty acids, fibre, a subtle crunch and visual appeal to the finished product.

Fruit preparations, dairy and plant-based desserts and beverages, where the hydrated seed mucilage acts as a natural texturiser, thickener, stabiliser and moisture-retaining agent in clean-label recipes.

BLACK CHIA SEEDS · WHOLE, MECHANICALLY CLEANED

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	Whole oval seeds, mechanically cleaned; flowers, leaves and other parts of the plant removed	Visual; Reg. (EU) 2017/2470, Union list specification
COLOUR	Black to dark grey-brown, mottled	Visual; supplier specification
ODOUR, TASTE	Characteristic of chia, mild and nutty; free from foreign, musty or rancid odours	Organoleptic; supplier specification
BOTANICAL IDENTITY	Seeds of <i>Salvia hispanica</i> L.	Reg. (EU) 2017/2470, Union list of novel foods
DRY MATTER	90 – 97 %	Reg. (EU) 2017/2470, Table 2 specification
MOISTURE, max.	8.0 %	Supplier specification; drying method
PROTEIN	15 – 26 %	Reg. (EU) 2017/2470, Table 2; Kjeldahl
TOTAL FAT	18 – 39 %	Reg. (EU) 2017/2470, Table 2; Soxhlet extraction
ALPHA-LINOLENIC ACID, share of total oil	56 – 64 %	Published compositional review; GC-FID of fatty acid methyl esters
CARBOHYDRATE	18 – 43 %	Reg. (EU) 2017/2470, Table 2
CRUDE FIBRE	18 – 43 %	Reg. (EU) 2017/2470, Table 2
ASH	3 – 7 %	Reg. (EU) 2017/2470, Table 2
SEED PURITY, min.	99.95 %	Supplier specification; manual separation
PLANT PARTS (stems, hulls, leaves), max.	0.05 %	Supplier specification; manual separation
FOREIGN MATTER OF VEGETABLE ORIGIN, max.	1.0 %; stones and matter of animal origin absent	Supplier specification; visual
DAMAGED AND IMMATURE SEEDS, OTHER SEEDS	As agreed per order	Manual separation; agreed per order
PEROXIDE VALUE	On request	ISO 3960 (on the extracted oil)

Compositional ranges are the specification of the novel food “Chia seeds (*Salvia hispanica*)” in the Union list, Commission Implementing Regulation (EU) 2017/2470; moisture, purity and foreign matter follow fetched supplier specifications. Individual parameters may be amended per customer agreement provided that product safety is maintained.

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
LEAD (Pb), max.	1.0 mg/kg	BB Chemicals specification; AAS / ICP-MS
ARSENIC (As), max.	0.3 mg/kg	BB Chemicals specification; AAS / ICP-MS
CADMIUM (Cd), max.	0.10 mg/kg	Reg. (EU) 2023/915, Annex I, 3.2.11.1 (oilseeds); ICP-MS
MERCURY (Hg), max.	0.05 mg/kg	BB Chemicals specification; cold vapour AAS
AFLATOXIN B ₁ , max.	2.0 µg/kg	Reg. (EU) 2023/915, Annex I, 1.1.5; HPLC with fluorescence detection
SUM OF AFLATOXINS B ₁ , B ₂ , G ₁ , G ₂ , max.	4.0 µg/kg	Reg. (EU) 2023/915, Annex I, 1.1.5; HPLC with fluorescence detection
PESTICIDE RESIDUES	Comply with the maximum residue levels of Reg. (EC) No 396/2005	Reg. (EC) No 396/2005; GC-MS / LC-MS/MS
RADIONUCLIDES (¹³⁷ Cs, ⁹⁰ Sr)	On request; determined per batch on customer agreement	Gamma and beta spectrometry

The cadmium and aflatoxin values are the maximum levels of Regulation (EU) 2023/915; lead, arsenic and mercury are BB Chemicals specification values. Batch results are reported in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
TOTAL PLATE COUNT (TPC), max.	1 × 10 ³ CFU/g	Supplier specification; ISO 4833-1
YEASTS AND MOULDS IN TOTAL, max.	50 CFU/g	Supplier specification; ISO 21527-2
COLIFORM BACTERIA (<i>Enterobacteriaceae</i>)	Absent in 1 g	Supplier specification; ISO 21528-2
<i>Escherichia coli</i>	Absent in 1 g	Supplier specification; ISO 16649-2
<i>Bacillus cereus</i> , max.	1 × 10 ² CFU/g	Supplier specification; ISO 7932
<i>Salmonella</i> spp.	Absent in 25 g	ISO 6579-1

Limits follow fetched supplier specifications for whole chia seeds; sample preparation of the initial test solution according to ISO 6887-4.

Botanical name: *Salvia hispanica* L.

CN / HS code: 1207 99 (other oil seeds)

Regulatory status: authorised novel food in the EU Union list, Reg. (EU) 2017/2470 as amended by Implementing Reg. (EU) 2020/24; labelling designation “Chia seeds (*Salvia hispanica*)”

Appearance: whole black to dark grey-brown oval seeds, mechanically cleaned

Processing: mechanical cleaning and sorting only; not irradiated, no additives

Applications: bakery goods, breakfast cereals, nutritional bars, snacks, fruit preparations, dairy and plant-based desserts, non-alcoholic beverages

Packaging: multi-ply paper bags 10 kg, 22.68 kg (50 lb) and 25 kg net; big bags (FIBC) 1,000 kg net upon request

Storage & transport: closed packaging in clean, dry, well-ventilated premises free from pests, max. +20 °C, relative humidity 60 – 70 %, protected from sunlight and foreign odours

Shelf life: 24 months from production in unopened original packaging

COMPLIANCE & DOCUMENTATION

- Chia seeds are an authorised novel food in the European Union; the conditions of use and the labelling designation are set out in the Union list, Commission Implementing Regulation (EU) 2017/2470, as amended by Implementing Regulation (EU) 2020/24.
- Maximum use levels apply to certain food categories, for example 5 % whole or ground chia seeds in bread products, 10 % whole seeds in baked products and breakfast cereals, and 5 % whole seeds in sterilised ready-to-eat meals based on cereal or pseudocereal grains and pulses.
- Contaminant levels comply with Regulation (EU) 2023/915; pesticide residues comply with Regulation (EC) No 396/2005.
- Naturally gluten-free raw material; a gluten content below 20 mg/kg for the “gluten-free” statement under Regulation (EU) No 828/2014 is confirmed per lot on request.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; not irradiated and free from added preservatives or colours.
- Organic certification under Regulation (EU) 2018/848, kosher and halal statements, allergen and pesticide-residue declarations and third-party audit certificates are available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: Commission Implementing Regulation (EU) 2017/2470 establishing the Union list of novel foods, eur-lex.europa.eu; Commission Implementing Regulation (EU) 2020/24 on the extension of use of chia seeds, eur-lex.europa.eu; Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food, eur-lex.europa.eu; review of chia seed composition (alpha-linolenic acid share), tandfonline.com.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.