

LAVENDER FLOWER

Specification code

LK/1/OP/E/ENG

Date

24.09.2025

Product description

1 To date a coortipation	
Country of origin	Albania, France, Poland
Consistency	Powdered
Color	Blue-violet
Aroma	Typical, without foreign odors
Taste	Distinctive, without foreign tastes
Microbiological	Compliant with Commission Regulation (EC) No
parameters	2073/2005 with subsequent amendments
Allergens	None The following allergens are present in the facility: celery, mustard, nuts, sesame, eggs, gluten, soy, sulfur dioxide
Pesticides	Pesticide residues do not exceed the levels established in Commission Regulation (EC) No 396/2005 of 23 February 2005 with subsequent amendments.
lonization	The product has not been subjected to ionizing radiation.
Storage	Store in dry and cool places in sealed packaging (temperature up to 25°C, relative humidity up to 75%).

Physico-chemical parameters

Moisture content, not more than [%]	12
Pests or their residues	Not allowed
Maximum permissible level of PAHs [µg/kg of fat]	10
Benzo(a)pyrene	10
the sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene, and chrysene	50

Our certificates







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Formulated

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