

QUALITY CERTIFICATE No. 05042025

Product		CHAGA			
Country of origin: Belarus		Batch weight: 200 kg	Crop: Apr 2025		Fraction: chunks
Batch number: CM0425		Part of plant: fruit body (conk)	Shelf life: Apr 2027		Packing: PP bags
Product description		Dried, whole or fragmented conks of <i>Inonotusobliquus</i> (Pers).Pil.			
Organolepticspecification					
Colour	The black outer surface with dark-brown or reddish-brown inner surface				
Odour	The odour is absent, free from foreign odours and off odours				
Flavour	The flavour is bitter				
Physical and chemical requirements			Referencetestmethod		Results
Moisture content			not more than 12.0 %	EP 8.0 2.2.32	11.77 %
Total ash			not more than 14.0 %	EP 8.0 2.4.16	12.18 %
Chromogenic complex content			not less than 10.0 %	ГФ XI стр. 6348	10.79 %
Polysaccharides content			not less than 2.0 %	ГФ XI стр. 8348	2.48 %
Extraneous matter including birch wood and bark			not more than 1.0 %	EP 8.0 2.8.2	0.0 %
Contaminants					
Heavymetals			Regulation and Reference test method		
Mercury (Hg)	not more than 0.1 mg/kg		Product complies with EP 11.monograph 1433, EP 11.0 2.4.27		
Lead (Pb)	not more than 5.0 mg/kg		Product complies with EP 11.monograph 1433, EP 11.0 2.4.27		
Cadmium (Cd)	not more than 1.0 mg/kg		Product complies with EP 11.monograph 1433, EP 11.0 2.4.27		
Arsenic (As)	not more than 0.5 mg/kg		Product complies with ОФC.1.5.3.0009.15		
Polycyclic aromatic hydrocarbons(PAHs)			Regulation and Reference test method		
PAH: benzopyrene	not more than 10 µg/kg		Product complies with Regulation (EC) No.2023/915 GC-MS		
Sum of benzopyrene, chrysene, benzanthracene, benzofluoranthene	not more than 50 µg/kg		Product complies with Regulation (EC) No.2023/915 GC-MS		
Mycotoxins			Regulation and Reference test method		
Ochratoxin A	not more than 10 µg/kg		Product complies with Regulation (EC) No.2023/915; EP 11.0 2.8.22		
Aflatoxin B1	not more than 2 µg/kg		Product complies with Regulation (EC) No.2023/915; EP 11.0 2.8.18		
Aflatoxins B1, B2, G1 & G2	not more than 4 µg/kg		Product complies with Regulation (EC) No.2023/915; EP 11.0 2.8.18		
Plant toxins			Regulation and Reference test method		
TA (tropane alkaloids)	not more than 25 µg/kg		Product complies with Regulation (EC) No.2023/915 LC-MS/MS		
PA (pyrrolizidine alkaloids)	not more than 200 µg/kg		Product complies with Regulation (EC) No.2023/915 EP 11.0 2.8.26		
Perchlorate			Regulation and Reference test method		
Perchlorate	not more than 75 µg/kg		Product complies with Regulation (EC) No.2023/915 LC-MS/MS		
Pesticides			Regulation and Reference test method		
Pesticides	Limits comply with Regulation (EC) No. 396/2005 and next amendments; LC-MS/MS; GC-MS/MS				
Radionuclides			Regulation and Reference test method		
Cesium Cs-137	not more than 400 Bq/kg		Product complies with COUNCIL REGULATION (Euratom) 2016/52; ОФC.1.5.3.0001.15		
Strontium Sr-90	not more than 200 Bq/kg		Product complies with COUNCIL REGULATION (Euratom) 2016/52; ОФC.1.5.3.0001.15		
Impurities					
Product is free from metallic, magnetic, adulterants, wood, glass particles, sand					

Infestation	Product is free from living insects, and practically free from moulds, dead insects, insects fragments and rodent contamination			
GMO statement	Product does not contain and it is not made from genetically modified organisms (GMO) in accordance with Regulation (EC) 1829/2003			
ETO	Product was not being treated by ethylene oxide according to the requirements of the Regulation (EC) No 396/2005 and (EU) 2020/1540			
Nanomaterials	Product does not contain nanomaterials in accordance with EU regulation in European Chemicals Law (REACH) 2018/1881 and guidance of The European Food Safety Authority (EFSA).			
Treatment	Product was not being treated with ionizing radiation in accordance with Directive 1999/3/EC			
Fumigation	Only phosphine allows for fumigation treatment			
Microbiological parameters		Limits	Regulation and test method	Results
Total aerobic microbial count, cfu/g		107 max	EP 8.0 5.1.8; EP 8.0 2.6.12	106 max
Salmonella		Negative in 25 g	EP 8.0 5.1.8; EP 8.0 2.6.31	Negative in 25 g
Yeasts and moulds, cfu/g		105 max	EP 8.0 5.1.8; EP 8.0 2.6.12	104 max
E. coli, cfu/1g		103 max	EP 8.0 5.1.8; EP 8.0 2.6.31	<10 max
Nutritional values			Calculated per 100 g	
Energetic value (kJ/kcal)			1430/339	
Fat (g)			1,2	
of which saturated fatty acids (g)			0,2	
Carbohydrates (g)			54,1	
of which sugars (g)			0,1	
Fibers (g)			19,7	
Protein (g)			18,3	
Salt (calculated from Na) (mg)			0,1	
Allergen information				
Product does not contain any ingredient or additive listed in the Annex II - Regulation EU 1169/2011 "Substances or products causing allergies or intolerances"				☒
Allergens		contain		may contain traces
Cereals containing gluten (wheat, rye, barley, oat, spelt, kamut or hybrids) and their products				
Crustaceans and their products				
Egg and egg products				
Fish and fish products				
Peanut and peanut products				
Soya and soya products				
Milk and dairy products (incl. lactose)				
Nuts (almonds, hazelnut, walnut, cashew nut, pecan, para nut, pistachio, macadamia nut, queensland nut) and products				
Celery and celery products				
Mustard and mustard products				
Sesame and sesame products				
Sulphites and sulfur dioxide in a concentration more than 10 mg/kg or 10 mg/l, as SO2				
Lupin and lupin products				
Shelf life	24 months in original packing and storage at below mentioned conditions To be kept sealed at dry,			
Storage conditions	dark place; temperature not higher than 20oC; relative humidity up to 60% product name, origin, net			
Labeling	weight, gross weight, expiry date, batch no. 10kg PP bags			
Packing				

The quality certificate is prepared electronically and is valid without a signature.

20.11.2025.