

# Coriander ground

## Spice



### Product description

The coriander ground, is a fine spice without coarse components.

### Application

Individual taste.

### Packing Details, Shelf-life and storage

25kg net weight in paper bags with PE-Inlay, hermetically sealed or folded and sewn; on pallets; 24 months from date of manufacture; Store at room temperature and in a dry place.

### Sensoric

Brownish-grayish, typical, slightly bitter.

### Country of Origin

Eastern Europe



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## DATA SPECIFICATIONS

### MICROBIOLOGICAL STANDARDS

Bacillus cereus	< 10000 KBE/g
E.Coli	< 10000 KBE/g
Sulfitred. Clostridien	< 10000 KBE/g
Moulds	< 100000 KBE/g
Salmonella	absent in 25g

### INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

Raw materials are not irradiated or genetically modified. The product does not contain any materials of animal origin; no risk of mad cow disease (BSE) material.

### GENERAL REMARKS ON ALLERGEN REGULATIONS

### NUTRITIONAL FACTS G/100G

Energy value	1311 kJ / 313 kcal
Carbohydrates	25,9 g
sugar	24,6 g
Protein	12,4 g
Fat	17,8 g
Saturated fatty acids	1,0 g
Salt	0,01 g

### LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

### Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**