

# Curcuma

## Spice



### Product description

Curcuma longa L (Zingiberaceae), cleaned, dried, steam sterilized and ground

### Application

Individual taste

### Packing Details, Shelf-life and storage

25kg net weight; on pallets; 36 months from date of manufacture; store in a dry, cool and dark place

### Sensoric

Pale yellow or orange yellow; with a characteristic aroma and taste

### Country of Origin

India



### MICROBIOLOGICAL STANDARDS

Total viable count	max.10.000 cfu
Moulds and Yeasts	max.
Staphylococcus Aureus	max.
Bacillus cereus	max.
Clostridium perfringens	max.
Enterobacteriacee	max.
Coliforms	max.
Salmonella	neg. in 25g
E.Coli	negative

### PHYSICAL AND CHEMICAL STANDARDS

Particle size	max.5%
Bulk Density	170+/-10 ml/100g
Moisture	max.14%
Curcumin	min.2 - 4%
Volatile Oil	min.2%
Ash	max.7%
Acid Insoluble Ash	max.2.5%
Water activity	max.0.65 aw

### MYCOTOXIN

Ochratoxin	max.15 ppb
Aflatoxin B1	max.5 ppb
Aflatoxin Total	max.10 ppb

### HEAVY METALS

Arsenic	max.3 ppm
Lead	max.2 ppm
Cadmium	max.1 ppm
Mercury	max.0.05 ppm

### NUTRITIONAL VALUES

Energy	312 kcal
Sugar	3.21g
Protein (Nx6.25)	9.68g
Fat	3.25g
Carbohydrate	67.14g
Dietary Fiber	22.7g

### INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

The product is not been irradiated and is free from GMO

### 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.**