

DATA SPECIFICATIONS

spices

Dill Spice



Product description

Dried dill (*Anethumgraveolens*) has not undergone fumigation, sterilization or irradiation.

Application

Individual taste

Packing Details, Shelf-life and storage

25kg in Polypropylene bags; on pallets; 24 months after production date; keep in dry cool conditions away from direct sunlight.

Sensoric

Green, 2 - 3 mm particle size; characteristic and aromatic.

Country of Origin

Egypt



CHEMICAL STANDARDS

Moisture	< 7%
Ash	< 8%
Pesticides	within EU Limits
Heavy Metals	within EU Limits

MICROBIOLOGICAL STANDARDS

Total viable count	< 50.000 cfu/g
Coliforms	< 100 cfu/g
E.Coli	absent / g
Yeasts	< 500 cfu/g
Moulds	< 500 cfu/g
Salmonella	absent in 50g

GMO STATEMENT

We don't knowingly supply, use or handel any genetically modified ingredients or derivatives. Most of the products we handle are not implicated with regard to GMO's, and we take great care in sourcing ingredients to ensure that we maintain our GM free status.

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.