

**INGREDIENTS:**

Spices (cinnamon (60-80%), nutmeg (8-15%), cloves (6-13%), allspice (3-6%), ginger (<6%), coriander (<6%), mace (<6%), cardamom (<6%).

**COUNTRY(S) OF ORIGIN:**

Indonesia, Madagascar, Mexico, Jamaica, India, Ethiopia, Nigeria, Morocco, Egypt, Guatemala

**ORGANOLEPTICAL DATA:**

Smell: Product characteristic  
Taste: Product characteristic  
Colour: Product characteristic  
Structure: Small, solid particles

**Method of analysis**

Organoleptic analysis  
Organoleptic analysis  
Visual assessment  
Visual assessment

**ANALYTICAL DATA:**

			<b><u>Method of analysis</u></b>
Moisture content:	max. 12	%	ASTA 2.0
Ash content:	max. 7,0	%	ASTA 3.0
Essential oil:	appr. 2,0-3,9	ml/100 g	ASTA 5.0
Grindsize:	appr. 500	micron	Sieve test
Coumarin:	appr. 1.900-2.850	mg/kg	H.P.L.C. (without liability)
Aflatoxin B1:	max. 5	ppb	In-house method
Aflatoxin B1, B2, G1 and G2:	max. 10	ppb	In-house method

**BACTERIOLOGICAL DATA [1]:**

	G = Guideline	M= Maximum value	
Total plate count, cfu/g:	G < 200.000	M = 1.000.000	ISO 4833
Yeast and moulds, cfu/g:	G < 1.500	M = 10.000	ISO 21527-1/2
Escherichia coli, cfu/g:	G < 100		ISO 16649-2
Enterobacteriaceae, cfu/g:	G < 1.000		ISO 21528-2
Staphylococcus aureus, cfu/g:	G < 1.000		ISO 6888-2
Bacillus cereus, cfu/g:	G < 1.000		ISO 7932
Salmonella, cfu/25g:	absent in 25 g		accredited method equivalent to ISO 6579

**NUTRITIONAL DATA PRO 100 g [2]:**

Energy:	334	kcal	1.401	kJ
Protein:	4,5	g		
Carbohydrates:	53,7	g	-	sugars: 2,2 g
Fat:	6,6	g	-	saturated fatty acids: 1,9 g
Dietary fiber:	21,0	g		
Sodium:	0,1	g		

Storage conditions: Keep cool, dark and dry in well closed, original packaging.  
Shelf life: At least 36 months after production date (see conditions above), in original closed packaging.  
Packaging: Aroma preserving bags, tins  
Statistical number: 0910 91 90

[1]: This product has not been irradiated or treated in any other way to reduce micro organisms.

[2]: Nutritional data are based on literature, the nutritional value of dietary fiber is according to Regulation (EU) No 1169/2011).

**PRESENCE OR ABSENCE OF ALLERGENS**

- + The article contains the listed substance.
- The article is free of the listed substance (according to recipe).
- P. Present in recipe (as an ingredient).
- C. Possibility of cross contamination.

P.	C.		P.	C.		P.	C.				
-	-	1	Gluten	-	-	11	Sesame	-	-	21	Cocoa
-	-	2	Crustaceans	-	-	12	Sulphur dioxide and sulphites (E220-E228) [3]	-	-	22	Glutamate (E620-625)
-	-	3	Egg	-	-	13	Lupine	-	-	23	Chicken meat
-	-	4	Fish	-	-	14	Molluscs	+	+	24	Coriander
-	-	5	Peanuts			15		-	-	25	Corn/maize
-	-	6	Soy			16		-	-	26	Legumes
-	-	7	Milk			17		-	-	27	Beef
-	-	8	Nuts			18		-	-	28	Pork
-	-	9	Celery			19		-	-	29	Carrot
-	-	10	Mustard	-	-	20	Lactose				

[3]: Sulphites do not have to be declared by concentrations less than 10 mg/kg (source: Regulation (EU) No 1169/2011).



Formulate by Food Database (LeDa from the Food Center)  
Version: 2.0 2011

**GMO-INFORMATION:**

All ingredients comply to the Dutch and European legislation. This product is GMO-free and does not need declaration according to Regulation (EC) No 1829/2003 and (EC) No 1830/2003.

Signed and approved:  
i.o.: A. van der Staal

J.S. Polak Koninklijke Specerijenmaaldery b.v.

J. S. POLAK   Koninklijke Specerijenmaaldery b.v.

Mrs. M. Otten  
Quality Manager