

## PRODUCT SPECIFICATION



## PRODUCT NAME CURRY POWDER

### 1) GENERAL DESCRIPTION

Product	Curry powder blend of the following products: turmeric*, coriander*, fennel*, black				
	pepper*, mustard*, cumin*.				
	*Organic agriculture				
Origin	Product of more than one country. UK blended				

## 2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1360 kl – 325 Kcal
Carbohydrates	55.83 g
Proteins	14.29 g
Fats	14.01 g
<ul> <li>Monounsaturated fat</li> </ul>	8.782 g
<ul> <li>Polyunsaturated fat</li> </ul>	3.056 g
<ul> <li>Saturated fat</li> </ul>	2.237 g
Minerals	1.54 g
Sodium	2.67 g
Dietary Fibre	53.2 g

#### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Free flowing, yellow – light brown coloured powder	
Smell	Characteristic aromatic, no off smell	
Taste	Characteristic aromatic and light hot, no off taste	

### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 100.000 ufc/g	
Moulds	< 1.000 ufc/g	
Bacillus cereus	< 100 ufc/g	
Sulfite-red Clostridia	< 100 ufc/g	
E. coli	< 10 ufc/g	
Salmonellae	Absent in 25g	

## 5) BIOLOGICAL PARAMETERS

GMO	Absent
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## 6) CERTIFICATIONS

Organic Agriculture	Yes
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NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

## 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

## 8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade	
Net weight	25 kg	
Shelf -life	Best before date within 36 months from the production	

### 9) SAFETY MEASURES

CAS registy number	$78-70-6$ Empirical formula: $C_{10}H_{18}O$
	$99-49-0$ Empirical formula: $C_{10}H_{14}O$
	458 – 37 – 7 Empirical formula: C <sub>21</sub> H <sub>20</sub> O <sub>6</sub>
	404 – 86 – 4 Empirical formula: C <sub>18</sub> H <sub>27</sub> NO <sub>3</sub>
	$539-86-6$ Empirical formula: $C_6H_{10}OS_2$
	23513 – 14 – 6 Empirical formula: C <sub>17</sub> H <sub>26</sub> O <sub>4</sub>
Safety data sheet	Yes
provided	
Legislation reference	Reg. CE 1272/2008
Active ingredient	Linalool
	Carvone
	Curcumin
	Capsaicin
	Solfoxide
	Gingerol
Hazard statements	H302
	H315
	H317
	H319
	H226
	H335
Prevention	P261
precautionary	P262
statements	P280
	P302+P352
	P305+P351+P338



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### 10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

## 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	YES	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	YES	YES	YES	NO
Sesame seeds and derived products	NO	YES	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as $SO_2$	NO	NO	NO	NO

Editing	Control	Approval	Last revision
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