

PRODUCT SPECIFICATION



PRODUCT NAME CARDAMOM WHOLE

1) GENERAL DESCRIPTION

Product	Elettaria cardamomum
Origin	Indonesia

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

Energy value	1301 kJ – 311 kcal
Carbohydrate	68,47 g
Protein	10,76 g
Fat	6,7 g
 Monounsaturated fat 	0,87 g
 Polyunsaturated fat 	0,43 g
 Saturated 	0,68 g
Mineral	2 g
Dietary fiber	28 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Whole pods of cardamom, brilliant green in color	
Smell	Characteristic aromatic, no off smell.	
Taste	Characteristic sickly sweet and sour, no off taste	

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 10.000.000 ufc/g
E. Coli	< 100 ufc/g
Yeasts and Moulds	< 100.000 ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent



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6) CERTIFICATIONS

Organic Agriculture	Yes
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	Double layer paper bag food grade
Net weight	20 kg
Shelf -life	Best before date within 36 months from the production

9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary	None
statements	

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"



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11) ALLERGENS

Allergens	Existing inside	Existing in the	Existing in the	Existing risk of
	the product	production line	storage place	contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Mollusk 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	NO	NO	YES	NO
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				
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

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