

Product details	
Article number	
<b>Supplier</b> (Specification only valid for goods from this supplier)	
Product name	organic curry powder
Legal name	curry powder
Country of processing	Kingdom of Spain
<b>Country of origin</b> (for this article all possible origins are show n)	other origins possible due to availability
Agricultural origin	EU-/Non-EU-agriculture
Product description	Mix of spices, dried and ground from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	
Variety	
Production	
Customs tariff number	09109105
List of ingredients	Turmeric*, coriander*, salt, corn starch*, ginger*,cumin*, cayenne*, cinnamon*.  *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage Foods intended for human nutrition recommendations.	that are prepared and consumed according to the preparation
Risk when used as intended for "YOPI" (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	



Further product characteristics				
Vegan	Γ			
Raw food*	Yes			
Naturally without gluten	No			
	Yes			
Gluten free (< 20 ppm)	No			
Superfood	No			
*"Raw food" is not a uniformly defined ter w hich are not heated above 45°C during t not considered, as there are no sufficient r information on manufacturing and proces	the prod eliable	uction process as w ell as sun-dried fr information on this. Mainly unrefriger	ruits. The temperatures during transport are rated containers and trucks are used. The	
Average nutritional information	per 1	00g		
Energy (kJ / kcal)	n/a			
Fat (g)	n/a			
of which saturates (g)	n/a			
Carbohydrate (g)	n/a			
of which sugars (g)	n/a			
Fibre (g)	n/a			
Protein (g)	n/a			
Salt (g)	n/a			
Nutritional values may vary in natural prod Source:	ducts			
Sensorial parameters				
Appearance/Colour	vello	w - brownish		
Flavour/Taste	-	acteristically, aromatic, hot, no of	ff flavour and off odour	
Consistency		lowing powder		
Chemical and physical parame		9 poso.		
Water content	T	10 %		
Size / degree of grinding	>95% pass 0.720 mm 100% pass 0.850 mm			
Purity		<u>·                                      </u>		
Essential oil				
Ash insoluble in acid	<1.25	5%		
Spiciness				
Curcumin content				
Cumarin content				
Vanillin content				
Microbiological parameters accesspices, 2018	cording	to the DGHM guideline and v	warning values for herbs and	
		Reference value (cfu/g)	Warning value (cfu/g)	
E. Coli		1.000	10.000	



Mould	100.000	
Presumptive bacillus cereus	1.000	10.000
Clostridium perfringens	1.000	10.000
Salmonella		n.d. in 25g

The microbiological parameters, unless confirmed by analysis, are reference and w arning values w hich are subject to natural variations according to origin and harvest.

Storage and shelf life	
Best before date	24 months from production date
Storage advice	Originally packed, dry, keep away from light
Storage advice	storage at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	
Packaging	
Net weight per unit in kg	25.00 kg
Packaging material	
(All possible packaging materials are show n for this article)	polyethylene (PE) bag

The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 11/2011 and 94/62.

# **GMO Status**

The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.

# **lonizing radiation**

The product is not treated with ionizing radiation.

### **Pesticides**

The product is in accordance to the Comm. RG (EC) No. 834/2007

# Mycotoxines/Heavy metals

The product corresponds to the Comm. RG (EC) No. 1881/2006, Comm. RG (EU) No.165/2010 and other currently valid amendments.

# Foreign impurities

The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.

#### Pests

The product is free of living pests in all states of development.



	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	n/a	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan w heat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	-	n/a	
Eggs and egg products	-	n/a	
Fish and fish products	-	n/a	
Peanuts and peanut products	-	n/a	
Soybeans and soya products	-	n/a	
Milk and dairy products	-	n/a	
Nuts and nut products	-	n/a	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	-	n/a	
Mustard and mustard products	-	n/a	
Sesame and sesame products	-	n/a	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SQ	-	n/a	
Lupin and lupin products	-	n/a	
Molluscs and mollusc products	-	n/a	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.