


Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	organic gingerbread seasoning
Legal name	gingerbread seasoning
Country of processing	Germany
Country of origin (for this article all possible origins are shown)	— other origins possible due to availability
Agricultural origin	EU-/Non-EU-agriculture
Product description	Spice mixture, dried and ground from organic agriculture according to regulation (EG) No. 834/2007 and 889/2008
Botanical name	
Variety	
Production	
Customs tariff number	09109190
List of ingredients	gingerbread spice* (cinnamon milled* 65%, nutmeg whole milled*, cloves milled*, cardamom milled*, allspice milled*, Macis (mace) dried milled*, ginger dried milled*) *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	



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Further product characteristics

Vegan	Yes
Raw food*	No
Naturally without gluten	Yes
Gluten free (< 20 ppm)	No
Superfood	No

**Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar s.r.o. it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g

Energy (kJ / kcal)	1506 / 360
Fat (g)	9.4
of which saturates (g)	4.2
Carbohydrate (g)	54.1
of which sugars (g)	51.1
Fibre (g)	19.3
Protein (g)	5.0
Salt (g)	0.120

Nutritional values may vary in natural products

Source: supplier: L-70305

Sensorial parameters

Appearance/Colour	light- to darkbrown
Flavour/Taste	characteristically, aromatic, spicy
Consistency	free flowing powder

Chemical and physical parameters

Water content	
Size / degree of grinding	
Purity	
Essential oil	
Ash insoluble in acid	
Spiciness	
Curcumin content	
Cumarin content	
Vanillin content	

Microbiological parameters according to the DGHM guideline and warning values for herbs and spices, 2018

	Reference value (cfu/g)	Warning value (cfu/g)
E. Coli	1.000	10.000



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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 warning values which 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 at < 20 °C, max. 65 % atmospheric humidity
Other storage advices	

Packaging

Net weight per unit in kg	1.00
Packaging material (All possible packaging materials are shown for this article)	polyethylene (PE) zip lock bag, box

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.

Ionizing radiation

The product is not treated with ionizing radiation.

Pesticides

The product is in accordance to the Comm. RG (EC) No. 834/2007 and corresponds to orientation values for Pesticides.

Mycotoxins/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.



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List of allergens according to Annex II of Regulation (EU) No. 1169/2011

	Contained as ingredient	Cross contamination possible	Comment
Gluten-containing cereals	-	+	
Wheat	-	+	
Rye	-	+	
Barley	-	+	
Oat	-	+	
Spelt	-	+	
KAMUT® Khorasan w heat	-	+	
Hybrides	-	+	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	+	
Soybeans and soya products	-	+	
Milk and dairy products	-	-	
Nuts and nut products	-	+	
Almonds	-	+	
Hazlenuts	-	+	
Walnuts	-	+	
Cashew	-	+	
Pecan nuts	-	+	
Brazil nuts	-	+	
Pistachios	-	+	
Macadamia	-	+	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	+	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	

n/a = not available

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