

Cured & single Polished Turmeric Fingers

Date: March 2015Created by: W. van NoortRevision: 6Origin: EthiopiaRaw Material:Dried rhizome of Curcuma Longa L. (Allepey-type)Product Code:TUR-11

Cropping & Processing Packaging Information	PHarvesting: February – April. Following harvest steam cooking for 30 minutes, separating bulbs ("mother corn") and fingers, Drying on raised beds, QC sampling according to ISO 948 Single layer PP bags of 25 kg 20 ft container with 14-15 tons not palletised Carton covering on side walls and ceiling Quality		
Chemical Characteristics	Minima (ESA) ¹	Ethiopian Turmeric	REMARKS
Moisture	10.0 % max	11.0 % max	
Total ash	8.0 % max	8.0 % max	
Acid insoluble ash (AIA)	2.0 % max	1.5% max	
Volatile Oil (VO)	1.5% min	4.0 ml/100 g min	
Curcumine content		3.5 - 4%	"allepey type"
Physical Characteristics			
Foreign matter	Absent	Absent	
Extraneous matter	1.0% max	1.0% max	
Organoleptic	Yellow	Yellow-orange	
Artificial colourants	Absent	Absent	A CARDON
Other			
Aflatoxin total (B1+B2+G1+G2)	< 10 ppb	< 10 ppb	
Aflatoxin B1	< 5 ppb	< 5 ppb	
Ochratoxin A total	< 15 ppb	< 15 ppb	
Pesticides	absent		

The product adheres to EU-legislation for pesticides and heavy metals The product is non-irradiated, non-ETO treated and non-GMO The product is free of allergenic materials

Koningin Wilhelminahaven NZ 21-26 3134 KE Vlaardingen, The Netherlands Po box 234 3130 AE Vlaardingen, The Netherlands T :+31 (10) 445 61 00 F :+31 (10) 460 32 38 E :info@lithos-spices.nl W:www.lithos-spices.nl ING Bank Rotterdam IBAN :NL63INGB0663220866 Swift/BIC:INGBNL2A VAT No :NL0046.29.140B01 EORI No :NL004629140 Traderegister no :24180190 Tradename of LITHOS GROUP B.V.

¹ ESA = European Spice Association