




Product specification – allspice milled organic

Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	allspice milled organic
Legal name	allspice milled
Country of processing	
Country of origin(for this article all possible origins are shown)	Guatemala, Honduras other origins possible due to availability
Agricultural origin	Non-EU-agriculture
Product description	Half ripe, dried and milled berry from allspice tree from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	Pimenta officinalis
Variety	
Production	
Customs tariff number	09042200
List of ingredients	allspice 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
Gluten free (< 20 ppm) according to analysis	No
Superfood	No
<p>*"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.</p>	
Average nutritional information per 100g	
Energy (kj / kcal)	1456 / 348
Fat (g)	8.7
of which saturates (g)	3.1
Carbohydrate (g)	50.5
of which sugars (g)	48.0
Fibre (g)	21.6
Protein (g)	6.1
Salt (g)	0.200
<p>Nutritional values may vary in natural products Source:supplier no. 71960</p>	
Sensorial parameters	
Appearance/Colour	light to dark brown
Flavour/Taste	characteristically, spicy, aromatic, sweetish-hot
Consistency	free-falling powder
Chemical and physical parameters	
<p>This is an automatically generated specification, not all parameters are applicable to every product.</p>	
Moisture	max. 13 %
Size / degree of grinding	
Purity	
Natural foreign material	
Essential oil	min. 0,6 ml/100 g
Ash insoluble in acid	max. 1,5 ml/100g
Spiciness	
Curcumin content	
Cumarin content	
Vanillin content	



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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
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	mind. 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	1kg	
Packaging material (All possible packaging materials are shown for this article)	box, PE/PET-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.		
Ionizing radiation		
The product is not treated with ionizing radiation.		
Pesticides		
The product is in accordance to regulation (EU) No. 2018/848.		
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.		



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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 wheat	-	+	
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 S ₀	-	-	
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.			