



## Ground Turmeric 1<sup>st</sup> Quality Ethiopia

Date: October 2013

Created by: W. van Noort

Revision: 1

Raw Material: **Dried rhizome of Curcuma Longa L.**

Product Code: TUR-11

<b>Cropping &amp; Processing</b>	Planting May – June. Harvesting: February – April Time between harvesting and cooking/drying: 7 days QC sampling according to ISO 948:QITS - Addis Ababa		
<b>Packaging Information</b>	PP bags with PE inner lining 20 or 40 ft container with 10-20 tons not palletised Carton covering on side walls and ceiling		
<b>Chemical Characteristics</b>	<b>Quality Minima (ESA)<sup>1</sup></b>	<b>Typical Values Ethiopian Turmeric</b>	<b>REMARKS</b>
<b>Moisture</b>	10.0 % max	10.0 % max	
<b>Total ash</b>	8.0 % max	8.0 % max	
<b>Acid insoluble ash (AIA)</b>	2.0 % max	1.5% max	
<b>Volatile Oil (VO)</b>	1.5% min	2.5% min	
<b>Curcumine content</b>		3.5% min	
<b>Physical Characteristics</b>			
<b>Foreign matter</b>	Absent	Absent	
<b>Extraneous matter</b>	1.0% max	1.0% max	
<b>Organoleptic</b>		Powder 60-100 mesh	Bright yellow in colour
<b>Artificial colourants</b>		Absent	Free of azo-dyes
<b>Mycotoxins</b>			
<b>Aflatoxin total (B1+B2+G1+G2)</b>	< 10 ppb	< 10 ppb	
<b>Aflatoxin B1</b>	< 5 ppb	< 5 ppb	
<b>Ochratoxin A total</b>	< 15 ppb	< 15 ppb	

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

<sup>1</sup> ESA = European Spice Association,