

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

Date: October 2013Created by: W. van NoortRevision: 11Raw Material:Dried rhizome of Curcuma Longa L.Product Code:TUR-11

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

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<sup>&</sup>lt;sup>1</sup> ESA = European Spice Association,