
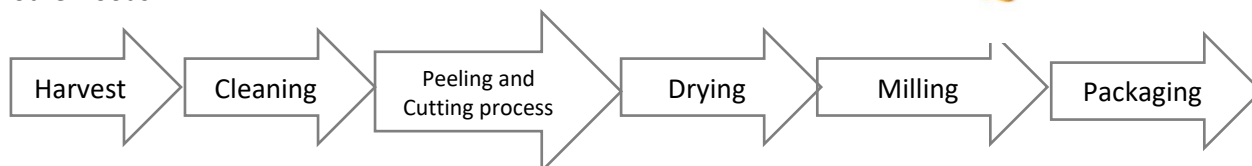
	Product specification	Version: 08
		Valid since: 15.12.2022
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com	ORGANIC Turmeric milled product number: 53550	Page 1 of 5  DE-ÖKO-006

1. General product information

Sales description:	ORGANIC Turmeric milled
Freshness ratio/ concentration factor:	100 %
Country of origin:	India
Ingredients (descending in %):	100 % ORGANIC Turmeric, milled

2. Description / production process

Turmeric (*Curcuma longa*) is a plant species of the ginger family (*Zingiberaceae*). The substance curcumin, which is traditionally extracted from the plant, serves not only as a Flavour carrier also as a yellow dye, among other things for colouring foodstuffs. The product can be consumed raw or processed, with or without other food. The product should be heated through before consumption. It can be consumed with or without other foods.





3. Sensory characteristics

Appearance	Fine milled, yellow-oranged powder, color differences are possible
Consistency:	Fine powder
Odor/Flavor:	Characteristic, spicy, without foreign odors/flavors

4. Chemische und physikalische Kennzahlen

Parameter	min.	max.	unit
Moisture content		12	%
Curcumin	2	3	%
Additions	-	-	-

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5. Residues and contaminations

Parameters

Pesticide residues

Contamination and
chemical residues

Requirements

BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.

According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	2.500.000	KbE/g
Yeasts	10.000	KbE/g
Molds	10.000	KbE/g
Enterobacteria	10.000	KbE/g
Escherichia Coli	negativ	KbE/g
Salmonellae	negativ	/25 g

7. Nutritional value

	unit	per 100 g
Energy	Kcal / kJ	367/1542
Fat	g	9,9
- saturated fatty acids	g	2,9
Carbohydrates	g	58,2
- Sugar	g	3,2
Fiber	g	6,7
Protein	g	7,8
Sodium	mg	38

Origin of the data: the data was calculated / the data was analyzed

8. Packaging and shelflife



Raw material packaging: 20 kg Bags

Customer packing: 2kg, 1kg, 500gr, 250gr und 200gr Doypack

Shelflife: 24 months (closed in the original package)

Storage conditions: Original packed, cool, protected from light and dry. (<20 °C and max. 65 % relative humidity)

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9. Certificate

GB Food GmbH is IFS Wholesale and BIO certified. Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product		Cross-contamination in the product	
	Yes: +	No: -	Yes: +	No: - if yes, amount (mg / kg)
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.	-	-	-	
Crustaceans and products thereof.	-	-	-	
Eggs and products thereof.	-	-	-	
Fishes and products thereof.	-	-	-	
Peanuts and products thereof.	-	-	-	
Soybeans and products thereof.	-	-	-	
Milk and products thereof (including milk)	-	-	-	
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-	-	
Celery and products thereof.	-	-	-	
Mustard and products thereof.	-	-	-	
Sesame seeds and products thereof.	-	-	-	
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂ .	-	-	-	
Lupin and products thereof.	-	-	-	
Molluscs and products thereof.	-	-	-	

Allergens of the LeDa bzw. ALBA-List			In product		Cross-contamination in the product:	
			Yes: +	No: -	Present in production	
			Yes: +	No: -	if yes, amount (mg / kg)	
Legal allergens						
Wheat			-	-		
Rye			-	-		
Barley			-	-		
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Allergens of the LeDa bzw. ALBA-List	In product		Cross-contamination in the product: Present in production	
	Yes: +	No: -	Yes: +	No: - if yes, amount (mg / kg)
oats	-	-	-	
Spelt	-	-	-	
Kamut	-	-	-	
<i>Gluten</i>	-	-	-	
crustaceans	-	-	-	
Egg	-	-	-	
Fishes	-	-	-	
Peanuts	-	-	-	
Soy	-	-	-	
Milk	-	-	-	
Almonds	-	-	-	
Hazelnuts	-	-	-	
Walnuts	-	-	-	
Cashews	-	-	-	
pecans	-	-	-	
Brazil nuts	-	-	-	
pistachios Queensland	-	-	-	
Macadamia / nuts	-	-	-	
Nuts (Nuts)	-	-	-	
celery	-	-	-	
mustard	-	-	-	
Sesame seeds	-	-	-	
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/l , expressed as SO2	-	-	-	
lupines	-	-	-	
molluscs	-	-	-	
additional allergens				
lactose	-	-	-	
cocoa	-	-	-	
Glutamate (E620 - E625)	-	-	-	
hen	-	-	-	
coriander	-	-	-	
Corn	-	-	-	
legumes	-	-	-	
beef	-	-	-	
pork meat	-	-	-	
carrots	-	-	-	

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12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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