

PRODUCT SPECIFICATION



Version: 1.1
Valid from: 27.01.2022

Product data

Article number	1806850011001
Article description	Spice mix Organic Curry Powder
Customs tariff no.	09109105
Origin	Germany
Agricultural origin	EU-/non-EU Agriculture DE-ÖKO-001
Packaging*	Bag
Net quantity	1 kg
Shelf life	24 Months
Storage	Store cool (< 25° C) and dry, do not expose to direct sunlight
Usage rate	according to taste

*The packaging material used is suitable according to Regulation (EC) No. 1935/2004

Product properties

Consistency	powder
Appearance	yellow
Odour	like curry
Taste	like curry
Product certificates	Kosher certified (parve), Kosher certified
Ingredients	spices [1] (turmeric, MUSTARD flour, fenugreek seeds, coriander, paprika, allspice, caraway seeds, ginger, chili) [1] Raw material from controlled organic cultivations

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Microbiological properties

Name	Reference value*	Warning value*	Method
Yeasts	100.000 CFU/g	1.000.000 CFU/g	§ 64 LFGB
Moulds	100.000 CFU/g	1.000.000 CFU/g	§ 64 LFGB
E.Coli	1.000 CFU/g	10.000 CFU/g	§ 64 LFGB
Clostridium perfringens	1.000 CFU/g	10.000 CFU/g	§ 64 LFGB
Bacillus cereus	1.000 CFU/g	10.000 CFU/g	§ 64 LFGB
Staphylococcus aureus	100 CFU/g	1.000 CFU/g	§ 64 LFGB
Listeria	0 CFU/25g	0 CFU/25g	§ 64 LFGB
Salmonella		0 CFU/25g	§ 64 LFGB

* Microbiological values are based on our experience and scientific knowledge.

Nutrition labelling per 100 g

Name	Typical Value*
Energy	1.670 kJ 398 kcal
Fat	12,5 g
of which saturates,	1,7 g
Carbohydrates	46,2 g
of which Sugars	31,6 g
Protein	16,8 g
Salt	0,4 g
Fibre	16,7 g

*These values have been calculated according to regulation (EU) No 1169/2011 annex XIV based on the recipe with raw material data provided by suppliers and literary sources.



Allergens according to Regulation (EC) No. 1169/2011 Annex II*

Allergen	status (yes/no)
Cereals containing gluten and products thereof	no
<i>Rye and products thereof</i>	no
<i>wheat and products thereof</i>	no
<i>Barley and products thereof</i>	no
<i>Oats and products thereof</i>	no
<i>Spelt and products thereof</i>	no
<i>Kamut and products thereof</i>	no
Crustaceans and products thereof	no
Eggs and products thereof	no
Fish and products thereof	no
Peanuts and products thereof	no
Soybeans and products thereof	no
Milk and products thereof	no
Nuts and products thereof	no
<i>Almonds and products thereof</i>	no
<i>Hazelnuts and products thereof</i>	no
<i>Walnuts and products thereof</i>	no
<i>Cashews and products thereof</i>	no
<i>Pecan nuts and products thereof</i>	no
<i>Brazil nuts and products thereof</i>	no
<i>Pistachio nuts and products thereof</i>	no
<i>Macadamia or Queensland nuts and products thereof</i>	no
Sulphur dioxide and sulphites at concentrations of more than 10 ppm	no
Celery and products thereof	no
Mustard and products thereof	yes
Lupin and products thereof	no
Molluscs and products thereof	no
Sesame seeds and products thereof	no

*In accordance with the recipe, we can confirm that this product does not contain any components marked "no". However, even with the processing steps taken by our suppliers, our careful cleaning, optimised processes, and supervision, the full absence of inevitable cross contaminated risk may not be fully eluded. The above information is based on our current stage of knowledge and can only be guaranteed on the basis of available data.

Without declarable additives on menus (as per §9 German additive approval regulation)

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Hela Gewürzwerk Hermann Laue GmbH prides itself of making absolutely no use of genetically modified organisms (GMO) foods, food additives or flavours during their manufacture process, consequently this product is not subject to obligation of labeling upon the introduction of the new regulations (EC) No 1829/2003 for genetically modified food and feed and No 1830/2003 of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

All information is valid until revoked. More product details can be provided on request.

This specification has been prepared electronically and is therefore not signed.