| | - K Jairamdass Khushiram since 1075 | Document Name: | Finished Goods Specification | | |
|--|--|-------------------------------|----------------------------------|------------------------|---------------|
| | | Product Name / | CURCUMA ZEDOARIA ROOT FGS-109 | | |
| JK BOTANICALS PRIVATE LIMITED | | Product Number | | | |
| Herbs & Spices : Whole - Tea Cut - Powders - Edracts | | Document ID JK/QCD/FGS/109 | Version No. 02 | Issue date: 01/07/2023 | Review date : |

| Name of the Product | CURCUMA ZEDOARIA ROOT | Part Used | Rhizomes | | |
|--------------------------|--|-------------------|----------|--|--|
| Botanical name | Curcuma zedoaria | Country of origin | India | | |
| Sampling Procedure | As per SOP No. JK/SOP/SIC/01 Sample size 1000gms | | | | |
| Safety Precautions | Use aprons, safety goggle, mask, and hand gloves during handling the material. | | | | |
| Storage | Keep at Dry & cool place ,hygiene away from direct heat, moisture & Sunlight | | | | |
| Primary packaging | Packing in LDPE liner. | | | | |
| Secondary Packaging | PP Bags or Fiber Box or as per customer's requirement. | | | | |
| Applicable Legislations | IP /AP & In-house specification. | | | | |
| <u>61 161'6.</u> | 36 months in original packed conditions from the date of mfg. | | | | |
| Shelf life | When stored for more than 24 months, quality should be checked before use | | | | |
| Labeling Instructions | As per client's requirement – Shipping Marks: Product Name, Net Weight, Batch Code, Best | | | | |
| Labeling Instructions | Before, Product of India, Barcode (if Required) | | | | |
| Potential Mishandling of | Improper Storage & Use after shelf life. | | | | |
| the Product | | | | | |

| | PARAMETERS | SPECIFICATION | TEST METHOD | TEST PLAN | |
|---------------------------|-----------------------------------|---|-------------------------|------------------|--|
| Desc | cription | | | | |
| a | Appearance | Cylindrical rhizomes, external grayish buff and internally cre in colour | | Every batch | |
| b | Colour | externally grayish buff and internally cream | Organoleptic | Every batch | |
| c | Odour | Aromatic | Organoleptic | Every batch | |
| d | Taste | Bitter | Organoleptic | Every batch | |
| Ana | lytical Data | | | | |
| а | Moisture Content (Loss on drying) | Max.12.0% | As per AP | Every batch | |
| b | Total ash | Max 10.0% | As per AP | Every batch | |
| c | Foreign matter | Max 2.00% | As per AP | Every batch | |
| Hea | vy Metals | | | | |
| a | Lead | Max. 2.0 ppm | AOAC 2015.01 | | |
| b | Arsenic | Max. 2.0 ppm | AOAC 2015.01 | As per customers | |
| c | Cadmium | Max. 2.0 ppm | AOAC 2015.01 | requirement | |
| d | Mercury | Max. 2.0 ppm | AOAC 2015.01 | | |
| Pesticide Residue Testing | | As per EU Regulation | By LC-MS/MS GC-MS/MS | | |
| Mic | robiological Taste | | | | |
| а | Total Plate Count | Max. 10 ⁷ cfu/gm | USP2021 | | |
| b | Yeast / Moulds / Fungi | Max. 10 ⁵ cfu/gm | USP2021 | Every batch | |
| c | Enterobacterial /coliforms | Max. 10 ⁴ cfu/gm | AOAC 991.14 | | |
| d | Salmonella | Absent /25g | USP 2022 | | |
| e | E. coli | Absent /g | USP 62 | | |
| - | ared By: 3mer. | | proved By: June | | |
| Food | l safety team member | Foo | od safety team leader | | |

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| Herbs & Spices : Whole - Tea Cut - Pawders - Extracts | | JK/QCD/FGS/109 | 02 | 01/07/2023 | Review date . |

| | INTENDED USE | | |
|---|--|--|--|
| Intended use | This material is intended for further processing. Can be use as drug, household or other purpose | | |
| Ultimate day of use especially after breaking the package | g Store product in tight closed containers in a cool dry place away from heat and sunlight. U before shelf life | | |
| Who will consume | General Population | | |
| Sensitive consumers | None | | |
| High–Risk Population | No | | |
| | ADDITIONAL DECLARATIONS | | |
| Use in production: | If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or re-sale to 3rd parties in original state or as a blend. | | |
| Pesticide Statement: | We do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to us and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by us. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing. Organic materials are guaranteed free from pesticides through a chain of approval and supplier assurances. | | |
| Allergen Statement | We do store and handle allergens. However, we supply a range of products that are sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures wrt allergens. The following products which are or may contain allergens are regularly handled by our supply chain. Handling procedures are in place to reduce the likelihood of allergens being present. Celery | | |
| | MustardSesame | | |

