Product description
Article number

Turmeric ground 3% PP 20kg

Revision date

Print date

03-11-2022 31-05-2024 ma

Specification version

16367 0005

Description

Curcuma longa

Shelf life

Shelf life from production (months)

36

Production location

Zwolle

E-norm

No

Tariff number

09103000

Storage conditions

Store cool, dry and protected from direct sunlight.

Physical properties

Odour	Typical, turmeric, no off odor
Color	Yellow
Taste	Typical, turmeric, no off taste
Texture	Ground
Appearance	Yellow ground turmeric roots

Ingredient composition

	%	Allergens	Origin
Spices			
Turm	ric		IND

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Disclaimer ingredient composition

Koninklijke Euroma B.V. reserves the right, for reasons of commercial availability, to change the source of supply without prior notification. Countries of origin are defined in ISO country codes.

* Indicates country of last, substantial, economically-justified processing resulting in a new product or representing an important stage of manufacture (conform EC 952/2013).

The percentages shown are based on the total product.

Nutritional values (calculated) / 100 g

Energy (kJ)	1221,0
Energy (kcal)	291,0
Fat (g)	3,3
Saturated fatty acids (g)	1,8
Mono-unsaturates (g)	0,40
Polyunsaturates (g)	0,80
Trans fatty acids (g)	0,00
Vegetable fat (g)	3,3
Animal fat (g)	0,00
Carbohydrate (g)	44,4
Sugars (g)	3,2
Fibre (g)	22,7
Protein (g)	9,7
Vegetable protein (g)	9,7
Animal protein (g)	0,00
Salt (g) Na * 2,5	0,07
Sodium (mg)	27,0

Disclaimer nutritional values

The nutritional values shown are calculated values. When possible, the nutritional values are based on literature (USDA, BLS database, etc.). Other nutritional values are based on information from the supplier(s). Koninklijke Euroma B.V reserves the right, for reasons of new insights, to change the nutritional values change without prior notice.

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Allergens 1169/2011

Gluten containing cereals	-
Wheat	-
Spelt	-
Khorasan wheat	
Rye	-
Barley	-
Oats	-
Crustaceans	-
Egg	-
Fish	-
Peanuts	-
Soy	
Milk (incl. lactose)	-
Nuts	
Almond	-
Hazelnuts	
Walnuts	-
Cashews	
Pecan nuts	-
Brazil nuts	
Pistachio nuts	-
Macadamia nuts	
Celery	-
Mustard	
Sesame	-
Sulphite	- (0.00 ppm)
Lupin	-
Molluscs	-

Disclaimer allergens

The allergen information refers to the allergens, as specified in Regulation (EC) 1169/2011, present in the ingredients. This information can not be considered as a guarentee or claim "free from...", unless otherwise agreed upon.

Dietary suitablility

Halal suitable	Yes	
Kosher suitable	Yes	
Vegetarian suitable	Yes	
Vegan suitable	Yes	

Disclaimer dietary suitability

The dietary suitability is based on ingredient level, the production process is not included.

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Certification

Halal certified	Yes	
Kosher certified	Yes	
Vegetarian certified	No	
Vegan certified	No	
Organic certified	No	
Gluten-free certified	No	

Microbiology

Min	Max	UoM	Method
Bacillus cereus	100	cfu/g	ISO 7932
Coliforms	10	cfu/g	ISO 4832
Enterobacteriaceae	100	cfu/g	ISO 21528-2
Escherichia coli	10	cfu/g	ISO 16649-2
Yeasts and moulds	100	cfu/g	ISO 21527
Salmonella	ABSENT	/ 50 g	ISO 6579
Staphylococcus aureus	100	cfu/g	ISO 6888-1
Sulphite-reducing Clostridia	30	cfu/g	ISO 15213
Total plate count	100000	cfu/g	ISO 4833

Physical Chemical characteristics

	Min	Max	UoM	Method
Aflatoxin B1		5.0	ppb	NEN-EN 14123
Aflatoxin B2			ppb	NEN-EN 14123
Aflatoxin G1			ppb	NEN-EN 14123
Detection of peanut in raw material		1.0	ppm	ELISA
Detection of celery in raw material		5.0	ppm	PCR
Acid insoluble ash on dry basis		1.50	%	ISO 928 + 930
Ash on dry basis		9.0	%	ISO 928 + 930
Aw-value after PP		0.60	-	LABMASTER
Curcuminoids	2.70	3.30	%	SPECTROPHOTOMETRIC
Detection of gluten in raw		20.0	ppm	ELISA
material				
Ochratoxin A (OTA)		15.0	ppb	NEN-EN 14132
Irradiated		NEGATIVE	-	NEN-EN 13751
Bulk density vibrated	471.0	565.0	g/l	ISO 3953
Water		10.0	%	ISO 939
Fraction < 500 μm	99.0		%	ISO 3588
Aflatoxin G2			ppb	NEN-EN 14123
Aflatoxin sum of B1, B2, G1, G2		10.0	ppb	NEN-EN 14123
Detection of mustard in raw material		2.5	ppm	ELISA / PCR

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Packaging information

Pallet information	Pallet 80x120 wood blank
Sales unit	bag (20 kg)

Disclaimers

Genetically Modified Organisms (GMO):

The product is not produced out of genetically modified organism. Therefore, there is no obligation labelling according regulation (EC) 1829/2003 and 1830/2003.

Nano material:

There is no assembling of nanoparticles or use of nanotechnology in the manufacture of the product. According to EU legislation the product does not meet the definition 'engineered nanomaterial' and therefore does not require labelling.

Irradiation:

The product and its ingredients are not treated with radioactive irradiation.

Pesticides residues:

The product complies with regulation (EC) 396/2005.

Packaging:

The used packaging material is suitable for use with foodstuff, in accordance with regulation (EC) 1935/2004 and (EC) 10/2011.

Decontamination:

The product has not been fumigated with ethylene oxide or propylene oxide.

Foreign materials:

The product passes through metal detection before packaging. The product is free of foreign bodies as far as technically possible.

Contaminants:

The product complies with commission regulation (EC) 2023/915.

Added colours:

The relevant raw materials will be tested for illegal dyes, including Sudans (I,II,III,IV, red B, orange G, red G, black B), parared, butter yellow, orange II, 4-nitro anilina, Rodamine B, Fast garnet GBC, Toluidina red, Auramine O, Mentanil yellow and Bixine (annatto). Methode of analyses LC/MS/MS; LOD 10 µg/kg for dyes and 100 µg/kg Bixin.