HARVESTIA FOOD EXPORTS PRIVATE LIMITED
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Document	Product Specification
Version	01
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PRODUCT SPECIFICATION

Makhana

Product	Makhana	**Spec. No.**	HG/MAK/001
Botanical name	*Euryale ferox*	**Origin**	India
Treatment	Popped, graded and cleaned		

PHYSICAL	Min	Max	Target	Unit	Test method
Size	15	-	By grade	mm	Measurement
Color	-	-	Creamy white, light reddish spots allowed	-	-
Texture	-	-	Airy, crisp	-	-
Flavour	-	-	Neutral	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	8.0	-	% w/w	ASTA 2.0
Total ash	-	2.0	-	% w/w	ASTA 3.0
Protein	7.0	-	7 to 9	% w/w	Kjeldahl
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	100,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	1,000	-	cfu/g	ISO 21527
Coliforms	-	100	-	cfu/g	ISO 4832
E.coli	-	Negative	-	/g	ISO 16649-2
Salmonella	-	Negative	-	/25g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	2.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	4.0	-	µg/kg	HPLC (AOAC or Equivalent)
Lead (Pb)	-	GB ML	-	mg/kg	ICP-MS
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. Cartons with food grade PE liner, or as per buyer
2. Container load: 20 ft: 3 MT, 40 ft: 8 MT

FOOD SAFETY

1. Every lot is supplied with a certificate of analysis against this specification.
2. The product is not treated with ethylene oxide.
3. The product is free from GMO and purposeful irradiation.
4. The product contains none of the 14 allergens listed under UK food information law.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 12 months from date of production in original unopened packing.

Abbreviations: w/w weight/weight, cfu colony forming units, MRL maximum residue level, ML maximum level, SHU Scoville heat units

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