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

Chicken Kabab Masala

Product	Chicken Kabab Masala	**Spec. No.**	HG/BL13/001
Botanical name	Blend	**Origin**	India
Treatment	Blended from cleaned ground spices to the approved recipe. Steam sterilisation on request		

PHYSICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Form	-	-	Fine blended powder	-	-
Particle size	-	-	As per approved recipe	mesh	ASTA 10.0
Ingredients	-	-	As per approved recipe, declared on label	-	-
Aroma	-	-	Characteristic of the blend	-	-
Color	-	-	Characteristic of the blend	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	10.0	-	% w/w	ASTA 2.0
Total ash	-	10.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	2.0	-	% w/w	ASTA 4.0
Salt (as NaCl)	-	-	As per approved recipe	% w/w	AOAC 971.27
MICROBIOLOGICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
TPC	-	200,000	-	cfu/g	ISO 4833-1
Yeast & Mold	-	1,000	-	cfu/g	ISO 21527
Coliforms	-	100	-	cfu/g	ISO 4832
E.coli	-	-	<10	cfu/g	ISO 16649-2
Salmonella	-	Negative	-	/25g	ISO 6579-1
CONTAMINANTS (PERIODICAL)	**Min**	**Max**	**Target**	**Unit**	**Test method**
Aflatoxin B1	-	5.0	-	µg/kg	HPLC (AOAC or Equivalent)
Total Aflatoxin (B1, B2, G1, G2)	-	10.0	-	µg/kg	HPLC (AOAC or Equivalent)
Ochratoxin A	-	20.0	-	µg/kg	HPLC (AOAC or Equivalent)
Sudan dyes I to IV	-	Not detected	-	-	LC-MS/MS
Ethylene oxide (sum)	-	GB MRL	Not detected	mg/kg	GC-MS/MS
Pesticide residues	-	-	Comply with GB MRLs	-	LC-MS/MS, GC-MS/MS

PACKING

1. 25 kg / 50 kg woven PP bag with food grade PE liner
2. Private label retail packing available on request
3. Container load: 20 ft: 20 MT, 40 ft: 27 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. Allergens such as mustard or celery are declared as per the approved recipe.

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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