HARVESTIA FOOD EXPORTS PRIVATE LIMITED
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Document	Product Specification
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PRODUCT SPECIFICATION

Celery Seeds

Product	Celery Seeds	**Spec. No.**	HG/CEL/001
Botanical name	*Apium graveolens*	**Origin**	India
Treatment	Machine cleaned and Sortex cleaned		

PHYSICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Purity	95.0 / 99.0 / 99.5	-	By grade	% w/w	Visual separation
Aroma	-	-	Strong, characteristic	-	-
Taste	-	-	Warm, slightly bitter	-	-
Color	-	-	Light to dark brown	-	-
CHEMICAL	**Min**	**Max**	**Target**	**Unit**	**Test method**
Moisture	-	10.0	-	% w/w	ASTA 2.0
Total ash	-	12.0	-	% w/w	ASTA 3.0
Acid insoluble ash	-	3.0	-	% w/w	ASTA 4.0
Volatile oil	1.5	-	-	ml/100g	ASTA 5.0
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	-	15.0	-	µg/kg	HPLC (AOAC or Equivalent)
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: 16 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. The product is celery and must be declared as an allergen on the label.

STORAGE AND SHELF LIFE

1. Store in a cool, dry place at ambient temperature, away from direct sunlight and strong odours.
2. Best before: 24 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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