

# BERGWERFF

ORGANIC INDIA PVT. LTD.

## PRODUCT SPECIFICATION

### CLOVE TEA BAG CUT (TBC)

*Syzygium aromaticum*  
**ORGANIC, STEAM TREATED**

Cloves are dry, fully grown, but unopened flower buds of an evergreen tree *Syzygium aromaticum* of Family Myrtaceae. The shape of clove is similar to a nail with its large end having four pointed flower bud. This gave its name Clove which is derived from 'clavus' which in latin means nail.

The characteristic flavor of cloves mainly comes from the aromatic compound "eugenol" which comprises over 80% of its essential oil composition. Cloves can also cause a numbing sensation in the mouth.

Clove Tea Bag Cut (TBC) is made by grinding whole cloves into granules which are dark brown in color. Clove TBC is used to make aromatic infusions by brewing the material with hot water. Infusion have characteristic Warm, Pungent, Aromatic, Mouth Numbing flavor.

#### Product information

Ingredients	Single ingredient, 100% Cloves
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through EcO2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Steam treated

#### Organoleptic Description

Appearance	Dark Brown Granular Free-Flowing Powder
Flavor	Warm, Pungent, Aromatic, Mouth Numbing
Odor	Characteristic, Strong, Aromatic

#### Physical-Chemical Characteristics<sup>1</sup>

Particle size	90 % min passing thru 14 mesh; 10 % max passing thru 60 mesh
Moisture	12 % max
Total Ash	7 % max
Acid Insoluble Ash (AIA)	0.5 % max
Steam Volatile Oil (VO)	14 % min

#### Microbiological Characteristics<sup>2</sup>

Total Plate Count – TPC (max)	< 50,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 100 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g
<i>Enterobacteriaceae</i> (max)	< 10 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

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Prepared and documented by	Dr. Soumitra Soni Quality Assurance	Approved by	NV Baby Raphael Head QA / QC

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## **Mycotoxins<sup>3</sup>**

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

## **GM declaration<sup>3</sup>**

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

## **Allergens statement<sup>3</sup>**

Free of any known Allergens.

## **Shelf life**

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

## **Product packaging**

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

### **Note**

<sup>1</sup> Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

<sup>2</sup> Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

<sup>3</sup> These tests are performed when required. Certificates of Conformance are available on request.

### **Special remarks**

*The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.*

*However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.*

*Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.*

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