

BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATION

CARDAMOM TEA BAG CUT (TBC)

Elettaria cardamomum

ORGANIC, STEAM TREATED

Cardamom, *Elettaria cardamomum*, is a herbaceous, perennial plant of the family *Zingiberaceae*. Its seeds are used as a spice which are obtained from the dried fruit of the plant which is also called as Pod. Cardamom Pod is recognized by its triangular cross-section and spindle-shape, with a thin, papery outer shell and small, black/brown seeds inside. Green cardamom is one of the most expensive spices. It is used as a mouth fresher, as a cooking spice, in sweet and savory dishes, in flavoring coffee and tea and in traditional medicines as well.

Cardamom Tea Bag Cut (TBC) is made by crushing whole cardamom pods into small pieces which are a mix of Cardamom Pod Husk and Broken Seeds. Cardamom TBC is used to make aromatic infusions by brewing the material with hot water. Infusion have Characteristic Sweet, Pungent, Aromatic aroma and flavor.

Product information

Ingredients	Single ingredient, 100% Cardamom
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	Granular free flowing Powder containing Yellow-Green Husk with Brown-Offwhite pieces of seeds.
Flavor	Characteristic, Pungent, Sweet, Complex, Astringent
Odor	Characteristic, Aromatic, Fruity, Camphor

Physical-Chemical Characteristics¹

Particle size	90 % min passing thru 14 mesh; 15 % max passing thru 60 mesh
Moisture	12 % max
Total Ash	9 % max
Acid Insoluble Ash (AIA)	2.5 % max
Steam Volatile Oil (VO)	4 % min

Microbiological Characteristics²

Total Plate Count – TPC (max)	< 100,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 1,000 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g
<i>Enterobacteriaceae</i> (max)	< 1,000 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

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Mycotoxins³

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

GM declaration³

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 statement³

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

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

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

³ 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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