BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATION

NUTMEG WHOLE

Myristica fragrans ORGANIC, STEAM TREATED

Nutmeg is the spice obtained as seeds of Nutmeg Tree, Myristica fragrans, of family Myristicaceae.

it is used to flavor many kinds of baked goods, confections, puddings, potatoes, meats, sausages, sauces, vegetables, and beverages.

Dried nutmegs are egg shaped grayish brown ovals with furrowed surfaces.

Product information

Ingredients	Single ingredient, 100% Nutmeg		
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	Grey-brown spheres.
Flavor	Warm, slightly sweet
Odor	Distinctive pungent

Physical-Chemical Characteristics¹

Particle size	Whole seed
Moisture	10 % max
Total Ash	3 % max
Acid Insoluble Ash (AIA)	0.5 % max
Steam Volatile Oil (VO)	4 % min

Microbiological Characteristics²

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

Mycotoxins³

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

Specification No	F:QS:063	Pages	Page 1 of 2
Issue No	07	Issue Date	of 01-April-2022
Revision No	00	Revision Date	N/A
Prepared and documented by	Dr. Soumitra Soni	Approved by	NV Baby Raphael
	Quality Assurance		Head QA / QC

BERGWERFF

ORGANIC INDIA PVT. LTD.

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

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

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

³These 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.

Specification No	F:QS:063	Pages	Page 2 of 2
Issue No	07	Issue Date	of 01-April-2022
Revision No	00	Revision Date	N/A
Prepared and documented by	Dr. Soumitra Soni	Approved by	NV Baby Raphael
	Quality Assurance		Head QA / QC