

BERGWERFF

ORGANIC INDIA PVT. LTD.

PRODUCT SPECIFICATION

MACE WHOLE

Myristica fragrans
ORGANIC, STEAM TREATED

Mace is the dried reticulated 'aril' of the nutmeg seed obtained from Nutmeg Tree, *Myristica fragrans*, of family *Myristicaceae*.

It is fleshy, crimson-red colored with flavor similar to nutmeg, but more delicate. Mace is often preferred in light dishes for the bright orange, saffron-like hue it imparts.

When the crimson-colored aril is flattened out and dried its color changes to pale yellow, orange, or tan. Whole dry mace consists of flat pieces—smooth, horn-like, and brittle.

Product information

Ingredients	Single ingredient, 100% Mace
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	Red Orange to Tan colored Long flat interconnected thread like
Flavor	Warm, slightly sweet, strong
Odor	Distinctive pungent, Aromatic

Physical-Chemical Characteristics¹

Particle size	Whole Mace
Moisture	12 % max
Total Ash	4 % max
Acid Insoluble Ash (AIA)	5 % max
Steam Volatile Oil (VO)	5 % 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
<i>Enterobacteriaceae</i> (max)	< 10 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

Specification No	F:QS:066	Pages	Page 1 of 2
Issue No	07	Issue Date	of 01-April-2022
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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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