BaseBulk

CERTIFICATE OF ANALYSIS

Product Name	Turmeric ground
Curcumin Content	1.0% curcumin
Origin	India
Batch Number	TR140526-QD01
Production date	14.05.2026
Shelf Life	2 Years
Packing	25 kg, polypropylene bag
Quantity	100,000 kg
Storage Conditions	To be kept sealed in a dry, clean, cold and dark place

Physical & Chemical Characteristics

Analysis Item	Specification	Result
Moisture, present by mass	12% max	6.72%
Extraneous matter, present by mass*	Not contained	Confirmed
Total ash on dry mass, present by mass	9% max	8.30%
Acid insoluble ash on dry basis, present by mass	1.5% max	1.34%
Fineness, passing through sieve 300 µm	98% min	99.69%
Colouring power, expressed as curcuminoids content on dry mass, present by mass	1.0% min	1.31%

Microbiological Tests

Analysis Item	Specification	Result
E. coli	Absent in 0.01g	$< 1 \times 10^1$ cfu / g
Salmonella spp.	Absent in 25.0g	Absent in 25.0g
Total aerobic plate count	$< 10^6$ cfu/g	2.2×10^5 cfu/g
Yeasts	$< 10^4$ cfu/g	$< 1 \times 10^3$ cfu/g
Moulds	$< 10^4$ cfu/g	$< 1 \times 10^3$ cfu/g

Mycotoxins

Analysis Item	Specification
Aflatoxin B1	≤ 5 ppb
Sum of aflatoxins B1, B2, G1, G2	≤ 10 ppb
Ochratoxin A	≤ 15 ppb

Heavy Metals

Analysis Item	Specification
Lead (Pb)	≤ 1.5 mg/kg
Mercury (Hg)	≤ 0.05 mg/kg

Polycyclic Aromatic Hydrocarbons (PAHs)

Analysis Item	Specification
Benzo(a)pyrene	≤ 10 ppb
Sum of PAHs: benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene	≤ 50 ppb

Packaging & Storage

Analysis Item	Specification
Outer packaging	PP bag with PE inner
Recommended storage conditions	To be kept sealed in a dry, clean, cold and dark place
Shelf life from manufacture	2 Years

GMO Statement

Analysis Item	Specification
GMO Statement	Does not contain or use genetically modified ingredients or derivatives

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Pesticide Residue Statement

Analysis Item	Specification
Pesticide Residue Statement	Complies with EU Regulation 396/2005

Sterilization Agents

Analysis Item	Specification
Sterilization Agents	Not treated by ethylene oxide, methyl bromide or ionization. Steam sterilization only permitted.

Allergen Information

Allergenic foods and derivatives	Used to produce materials	Potential contact with materials	Contact origin and amount:				Conclusion (Allergen risk under control or not)
			During transportation	From production line	From feed prod. facility	Max amount	
Peanuts and products	No	No					Yes
Crustaceans and products	No	No					Yes
Fish and products	No	No					Yes
Eggs and products	No	No					Yes
Nuts and products	No	No					Yes
Milk and products	No	No					Yes
Soybeans and products	No	No					Yes
Celery and products	No	No					Yes
Cereals containing	No	No					Yes

gluten and products							
Sulphur dioxide and sulphites	No	No					Yes
Sesame seeds and products	No	No					Yes
Mustard and products	No	No					Yes
Lupin and products	No	No					Yes
Molluscs and products	No	No					Yes

Nutritional Values (per 100 g)

Energetic value (kJ/kcal)	1481/354
Fat (g)	9.8
of which saturated fatty acids (g)	3.2
Carbohydrates (g)	65.1
of which sugars (g)	3.1
Fiber (g)	2.1
Protein (g)	7.6
Salt (calculated from Na) (mg)	37.8

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