

Product	Turmeric Powder Organic
Deutsch	Kurkuma Pulver BIO
Nederlands	Curcuma Poeder Biologisch
Latin	Curcuma Longa
Country of Origin	India
Article Number / Artikelnummer	43410
Issue date / Ausgabedatum	01-01-2021
Reference Code / Referenznummer	20211229
Control Body Number	NL-BIO-01
HS-Code	09103000

Physical Analysis

Appearance	Yellowish orange color, golden powder
Taste	Spicy, earthy, slightly bitter flavor, free from off taste
Odor	Characteristic aroma, free from off odor
Extraneous matter	Absent
Mesh size	100% through 40 mesh (varies with buyer)
Bulk density	500-540 g/l
Tapped density	640-680 g/l
Plant part used	Rhizomes (roots)

Chemical Analysis

Moisture content	NMT 10.0%
Curcumin	ca. 3%
Volatile oil	NLT 2.0%
Total ash	NMT 9.0%

Microbial Analysis

Yeast & moulds	NMT 100 cfu/g
E. coli	Must be absent
Salmonella	Must be absent/25g
Total Plate Count	300,000 cfu/g

Heavy Metals

Lead	LT 0.4 mg/kg
Cadmium	LT 1 mg/kg
Arsenic	LT 1 mg/kg
Mercury	LT 0.02 mg/kg



Special quality: Steam sterilized
Expected Shelf Life: 24 months from the date of manufacturing.

Nutritional Value

Nutritional values	per 100 g
Energy	341.7 kcal / 1429.6 kJ
Protein	8.42 g
Carbohydrates	71,2 g
of which sugars	< 0.5 g
Fat	2.56 g
of which saturated	0.15 g
Fibre	20.92 g
Salt	0.49 g

Note:

- Store in cool and dry place.
- Being a natural product, nutritional properties may vary on environmental conditions and with the passage of time.
- Do not leave the product open to avoid external contamination.

