


Turmeric Powder Product Specification – **HEAT TREATED**

PRODUCT INFORMATION		
Product Description	The dried and ground roots of Curcumin longa	
Product code	11TU	
Ingredient Declaration	Turmeric	
Flavour and Odour	Pungent, well known earthy and characteristic	
Appearance	Vivid yellow fine free flowing powder	
Country of origin	India	

PRODUCT PROFILE	
Particle Size	95% to pass through a 500-micron sieve
Extraneous Matter %	< 1
Metal Detection (minimum)	Ferrous 2.0mm Non-Ferrous 2.5mm Stainless Steel 2.5mm
Moisture %	< 11
Total Ash %	< 9
Acid Insoluble Ash %	< 2.5
Volatile Oil %	> 1
Aflatoxin B1	< 5 (µg/kg)
Aflatoxin B1 + B2 +G1+G2	< 10 (µg/kg)
Ochratoxin	< 15 (µg/kg)
Pesticides & Heavy Metals	Meet EU Regulations

MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED	
Total Viable Count /g	<100,000
E Coli /g	<10
Enterobacteriaceae /g	<100
Salmonella /25g	Negative
Yeasts and Moulds /g	<100

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NUTRITIONAL INFORMATION / 100G			
Energy kcals	312		
Energy kJ	1305		
Protein (g)	9.68		
Fat (g)	3.25	Saturated Fat	1.838
Carbohydrate (g)	67.14	Of which sugars	3.21
Fibre (g)	22.7		
Sodium (mg)	27	Salt	0.675

INTOLERANCE AND ALLERGEN INFORMATION	
<p>Key: ✓ Indicates the possible presence of, in the product, or stored in a warehouse that may contain these items. Where a ✓ is present, please refer to the further details below for more information.</p>	
Cereal/Wheat Products	
Nut and nut products	✓
Peanuts and products thereof	✓
Soybean and products thereof	
Sesame seed and products thereof	
Mustard and products thereof	✓
Milk and Dairy Products	
Products containing Sulphur dioxide and sulphites >10mg/kg	
Animal products	
Celery and products thereof	
Molluscs (including squid & octopus)	
Seafood and shellfish	
Egg products	
Fish and fish products	
Lupin (ie leguminous plants, lupin flour)	
Colours	
Flavourings	
Preservatives	
<p>Further Details: This product is grown in an area where Peanuts and Mustard are commonly cultivated either nearby or inter-cropped. Additionally, the supply chain uses several hauliers which carry the beforementioned product(s) on the trucks used to carry this product. JustIngredients Limited uses suppliers that are aware of allergen contamination and these suppliers do all they can to limit exposure to allergens. However, JustIngredients Limited cannot guarantee that this product is free from any traces of Peanuts and Mustard. If there is any doubt about the suitability of this product for the intended use, please seek further advice.</p> <p>Please see also our "Use in production" clause below.</p>	

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ALLERGEN STATEMENT

JustIngredients Limited supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients Limited and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts - Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.
- Celery
- Mustard
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION	
Key: ✓ Indicates that the product has the relevant certification and certificates	
Vegetarian	✓
Vegan	✓
Organic	
Kosher Suitable	✓

Storage & shelf life	
Shelf Life	Typical shelf life is 2 years. Minimum guaranteed 1 year on delivery
Storage	Store in cool dry conditions away from direct sunlight
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable

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PESTICIDE STATEMENT

JustIngredients Limited do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients Limited and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients Limited. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, **goods must be cooked thoroughly before use/consumption**. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team technical@justingredients.co.uk

HEAT TREATMENT

This product has been heat treated by the manufacturer to reduce the microbiological levels within the product. The temperature and period of heat treatment varies depending on the nature of the product and as a consequence, analytical results may vary from batch to batch. This product is not sterile. Buyers should seek further information from our technical team by emailing technical@justingredients.co.uk. JustIngredients Limited will not accept responsibility for the incorrect application of products which result in final products being rejected.

USE IN PRODUCTION

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or re-sale to 3rd parties in original state or as a blend.

TERMS OF SALE

All sales are subject to our terms and conditions. You can view our full terms and conditions for orders through both our retail (justingredients.co.uk) and wholesale (trade.justingredients.co.uk) websites on our website at www.justingredients.co.uk/ji-terms