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PRODUCT SPECIFICATION	Product Code:	01 (1kg)
NUTMEG GROUND SS	Issue No:	4
	Change Notice No:	3
	Date Issued:	17/08/2023

Product Identification	
Product Name	Nutmeg Ground SS
Country of Origin	Product of Indonesia or processed in Vietnam from imported ingredient, origin: Indonesia
Description	The ground dried steam sterilised seed (that has had the pericarp removed by abrasion) from the nutmeg tree, Myristica fragrans. Family: Myristicaceae, brown powder with strong aromatic flavour. Product complies with relevant regulatory requirements.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Nutmeg.

Personal Diet & Regulations	
Allergens due to ingredient nature	Nutmeg Ground SS contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	Precautionary statement not required
GMO statement	Nutmeg Ground SS is a non GM product.
Halal accreditation	Nutmeg Ground SS is Halal suitable (validation means: Certified).
Kosher accreditation	Nutmeg Ground SS is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Nutmeg Ground SS is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		2130	kJ
Protein		6.4	g
Fat	Total	37.6	g
	Saturated	1.9	g
Cholesterol		0	mg
Carbohydrate	Total	27.5	g
	Sugars	14.9	g
Sodium		42	mg
Data from theoretical source (Nutritional information obtained from FSANZ website 2018. Average values subject to seasonal variations.).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Colour	Brown with darker specs
Flavour	Strong, aromatic, free from objectionable odours
Aroma	Clean, typical of nutmeg

Physical Specification(s)	
Test / Parameter	**Specification**
Bulk Index	120-150 g / 250 mL
Extraneous Matter	0.1% w/w maximum
Particle Size	30% max retained on 425 µm

Microbiological Specification(s)	
Test / Parameter	**Specification**
Total Plate Count	100,000 cfu/g max
Yeast	1000 cfu/g max
Mould	1000 cfu/g max
Coliforms	100 MPN/g max
E.coli	Not Detected in 1 g
Salmonella	Not Detected in 25 g

Chemical Specification(s)	
Test / Parameter	**Specification**
Moisture	11 % max
Water Activity	0.65 max
Volatile Oil	2% min

Packaging description:	Food grade plastic pouches (1kg) with sealed closure placed into tape-sealed carton. No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch number, Best before date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	1 kg kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, at ambient temperature , in dry, clean conditions, protected from sunlight, If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Sandra Marques	Signature:	Date: 17/08/2023
Authorised by: Sandy Tsoutsas	Signature:	Date: 17/08/2023