



Specialists in *organic* and *ethically* traded *herbal* ingredients

**ORGANIC  
PARTNERS**



## Product Specification : Allspice Fruit - Ground

### Product Information

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*Product* : Allspice Fruit - Ground

*Latin* : *Pimenta dioica*

*Additional Ref* : NA

*Constituents/Plant Part* : Berry

*Country of Origin 1* : Guatemala

*Cultivation Technique* : ORGANIC

\*Please note that the country of origin may differ from that specified due to seasonal shortages

### Organoleptic Description

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*Appearance* : Mid brown powder

*Texture* : Fine powder

*Flavour* : Typical

*odour* : Characteristic

*Type* : Typical

### Processing

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*Drying Method* : Warm Air

*Cut Size* : Milled through 1mm screen

*Further Treatment* : None

Full batch traceability is available

### Microbiological Analysis

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Products are subject to routine organoleptic and microbiological analysis. Certificates of analysis are available on request.

Organic Partners Maximum Acceptable

Microbiological Limits (cfu/g), \* Not routinely Tested

*Micro Tested* :

*TVC* : 1.00E+07

*E Coli* : 1.00E+02

*Salmonella* : Negative in 25g

*Yeasts* : 1.00E+05

*Moulds* : 1.00E+05

\* *Staph Aureus* : <20

\* *Enterobacteriaceae* : 1.00E+05





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### Metal Detection

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Products are subject to routine metal detection

Metal Detector Sensitivity Fe 3.5mm, Non Fe 5.5mm, S/S 5.0mm

### Packaging

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Outer Liner: White polypropylene Sack

Outer Seal: Non Resealable Cable Tie

Inner Liner: Blue Polythene Liner

Inner Seal: Releasable Cable Tie

In addition to the above please note the following:

All bags are clearly identified to show contents, weight, batch/lot number and cultivation technique.

### Typical Nutritional Information Per 100g

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*Energy kJ* : 1099

*Energy (kcal)* : 262.6

*Carbohydrate (g)* : 72

*of which sugars (g)* : No Data

*Fat (g)* : 8.7

*Of which saturates (g)* : 2.6

*Protein (g)* : 6

*Fibre (g)* : 21.6

*Sodium (mg)* : 77

### Recommended Shelf Life

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*Recommended Shelf Life From Date* **2 years +**

*Of Sale* :

Product Shelf Life Recommendations\*: Uncut Herbs: 2 1/2 years

Processed/Cut Herbs and Spices: 2 years

Seeds and Roots: 3 years

Recommended Storage\*: Protect from exposure to pests and extremes of moisture, light and temperature.

Optimal: Temperature, light and humidity controlled. Stored so as to allow free air flow around product.





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### Free From Declaration

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*This product is free from the following :* **All animal products and by products including**  
**Any bovine products or by products (including milk and milk derivatives)**  
**Eggs or egg derivatives**  
**Fish/crustaceans/molluscs and their derivatives**  
**Cochineal**  
**Gluten, wheat or wheat derivatives**  
**Maize or maize derivatives**  
**Soya or soya derivatives**  
**Artificial colours and artificial flavourings**  
**Added natural colours and natural flavourings**  
**Preservatives (including sulphites, benzoates etc)**  
**Antioxidants**  
**MSG and other glutamates**  
**Yeast or yeast extract**  
**Added salt and added sugars**  
**Nuts and their derivatives including cold pressed nut derived oils**  
**Seeds and their derivatives including cold pressed seed derived oils**

### GMO Declaration

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This product is not genetically modified nor does it contain genetically modified processing agents. This has been verified by the following ,measures:

1. Traceability/Identity preservation system (including adequate separation)
2. Equivalent declaration from previous supplier

### Dietary Info

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This product is suitable for the following diets:

Vegetarian and ovo-lacto vegetarian Low Sodium

Vegan, Diabetic, Coeliac





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### Organic Certification

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Organic Partners is certified by the Soil Association for the importation, processing and distribution of the named product.

Soil Association Certification Number : P9397

### Declaration

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I declare that the information given is believed to be correct as of the date : 26 Jan 2007

Name: Mike Brook

Position: Managing Director

