

Certificate of Analysis

Product Description	Turmeric
Product Code	HETURM
Batch No	4436404
Best Before End Date	June 2024
Country of Origin	Vietnam

Microbiological Parameters	Result
Total Viable Count cfu/g	24000
E.Coli cfu/g	<10
Enterobacteriacae cfu/g	720
Salmonella in 25g	Not Detected
Yeasts cfu/g	<20
Molds cfu/g	<20

The information above may have been supplied by an approved supplier and confirms the testing that has been carried out to confirm the product meets the agreed specification. Testing is carried out in the supplier's 'in house' laboratory or is sent for external analysis as appropriate.



Intolerance and allergen information

Cereal/Wheat Products	×	Seafood and shellfish	×	Egg products	×	Fish and fish products	×
Lupin (ie leguminous plants, lupin flour)	×	Milk and Dairy Products	×	Molluscs (including squid & octopus)	×	Nut and nut products	×
Peanuts and products thereof	×	Soybean and products thereof	×	Sesame seed and products thereof	×	Celery and products thereof	×
Mustard and products thereof	×	Products containing Sulphur dioxide and sulphites >10mg/kg	×	Animal products	×	Preservatives	×
Flavours	×	Colours	×				
Details:							'

Additional Information

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		



Allergen Statement

MADAR Corporation Limited supply a range of products which 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 MADAR Corporation 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)
- Milk and Dairy Products (Skimmed Milk Powder)
- Peanuts
- Soybeans
- Nuts Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.
- Celerv
- 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.

Pesticide Statement

MADAR Corporation 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 MADAR Corporation and where a pesticide issue is considered a Risk the supplier arranges applicable testing and issuing of results before the materials are accepted by MADAR Corporation. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

Organic materials are guaranteed free from pesticides through a chain of approval and supplier assurances.

Health & Safety

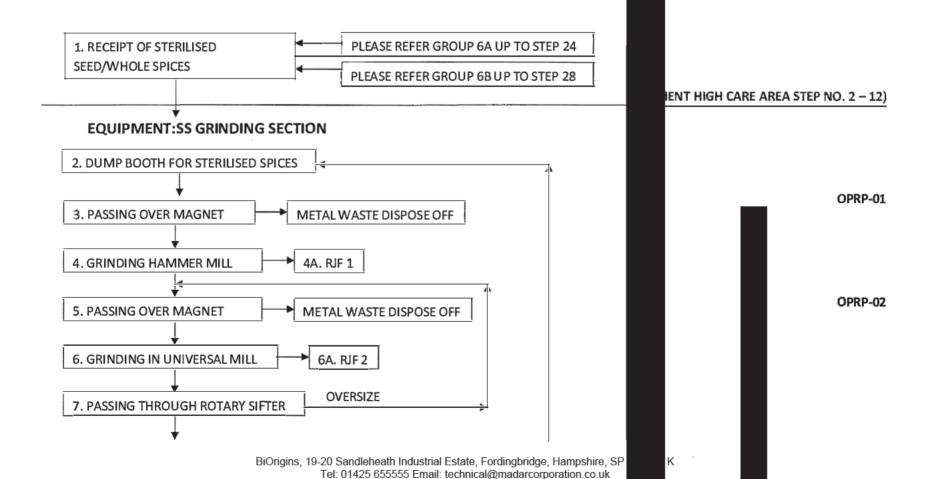
A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, goods must be cooked thoroughly before use. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information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

Use in production:

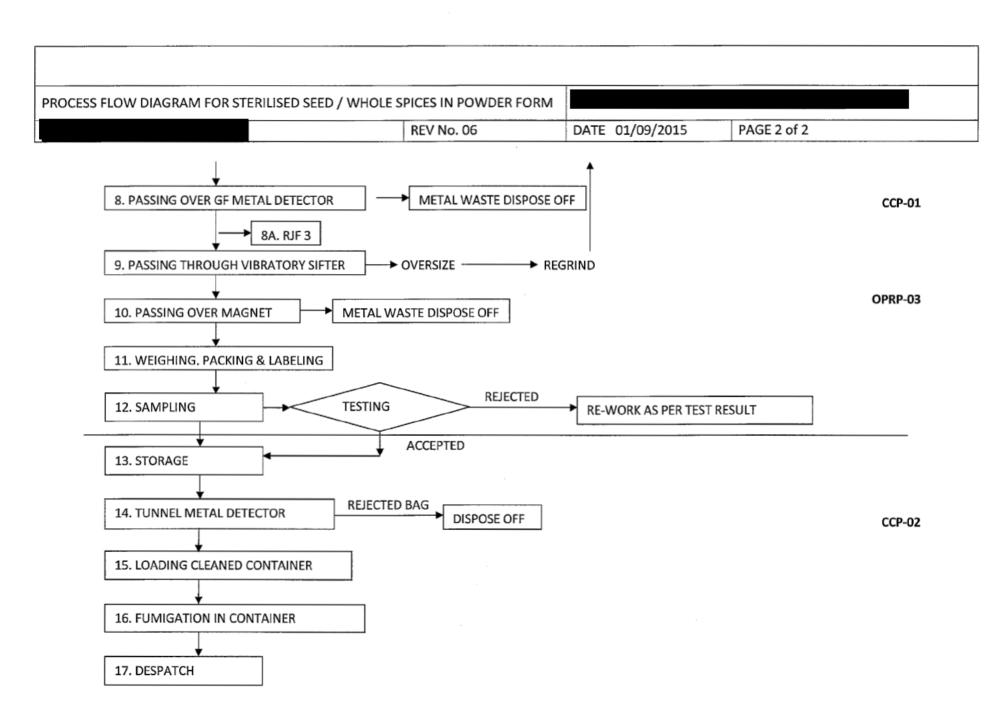
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed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



PROCESS FLOW DIAGRAM PRODUCT-TURMERIC



BiOrigins, 19-20 Sandleheath Industrial Estate, Fordingbrid @gelahopshire, SP6 1PA, UK Tel: 01425 655555 Email: technical@madarcorporation.co.uk





TURMERIC POWDER

Genetic Modification Policy Statement

We, MADAR Corporation Ltd, hereby declare that, to the best of our knowledge, the above mentioned material supplied by us does not contain any ingredients from GM sources.

Ingredients are internally sourced by approved suppliers. Information is gathered to give assurances that genetically modified organisms are not part of the supply chain. This gives confidence that products JustIngredients purchases are grown and sold as GM free, however we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control

Customers will be alerted immediately of any GM issues relating to products supplied



MATERIAL SAFETY DATA SHEET

Identification	Turmeric Powder
Hazard identification	Eyes – Mild irritation may occur
Composition	Turmeric Powder 100%
First aid measure	Eyes –wash eyes thoroughly with water Skin – No known hazard Ingestion – No known hazard
Fire fighting measures	Extinguishing media: Water spray, Foam, Powder and Carbon Dioxide
Accidental release measures	Clean up spillage and remove to waste container. Clean area with water
Handling and storage	Store in a dry place. Powder may stain skin and clothing. Take precautions. Wear gloves and aprons
Exposure controls/ personal protection	Safety glasses may be worn. Gloves should be worn. Ensure good ventilation of the work situation. Normal work hygiene practices
Physical and chemical properties	Bright Yellow Powder
Stability and reactivity	The product is stable.
Toxicological information	Non toxic
Ecological information	Easily Degradable
Disposal considerations	Dispose in line with local regulations
Transport information	By road, rail, ship, air but with clean and sound condition and full covered or airtight containers to protect from moisture, insects and rodents
Regulatory information	None known
Other information	None



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

Microbiological - Maximum Levels Accepted		
Total Viable Count /g	<50,000	
E Coli /g	Negative	
Enterobacteriaceae /g	<100/g	
Salmonella /25g	Negative in 25g	
Yeasts and Moulds /g	<500	

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 %	2 - 4
Aflatoxin B1	<5 (μg/kg)
Aflatoxin B ₁ + B ₂ +G ₁ +G ₂	<10 (µg/kg)
Ochratoxin	<15 (μg/kg)
Pesticides & Heavy Metals	Meet EU Regulations

Nutritional Information /)0g	
Energy kcals	312	
Energy kJ	1305	
Protein	9.68g	
Fat	3.25g	
Carbohydrate	67.14g	
Fibre	22.7g	
Sodium	27mg	