

Certificate of Analysis

Product Description	Turmeric
Product Code	HETURM
Batch No	4512604
Best Before End Date	July 2026
Country of Origin	India

Chemical Parameters	Result
Moisture %	8.26
Volatile Oil %	2.85

Microbiological Parameters	Result
Total Viable Count cfu/g	1,500
Enterobacteriaceae cfu/g	<10
E.coli cfu/g	Not Detected
Salmonella in 25g	Not Detected
Yeasts cfu/g	20
Moulds cfu/g	20

Additional Testing	Result
Aflatoxin B1 ppb	<5
Aflatoxin Total ppb	<10
Ochratoxin A ppb	<15
Illegal Dyes	< The detectable limits as per TES-AC-663 (UKAS)
Coliforms cfu/g	<10
Staphylococcus Aureus cfu/g	<10
Bacillus Cereus cfu/g	<10
Clostridium Perfringens cfu/g	<10

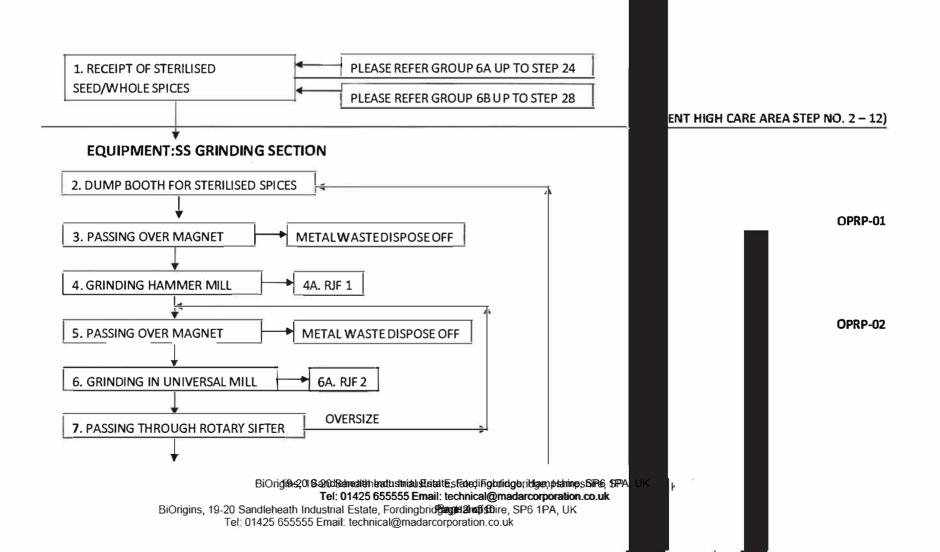
The information above may have been supplied by an approved supplier and confirms the testing that has been carried out to confirm the product meets the agreed specification. Testing is carried out in

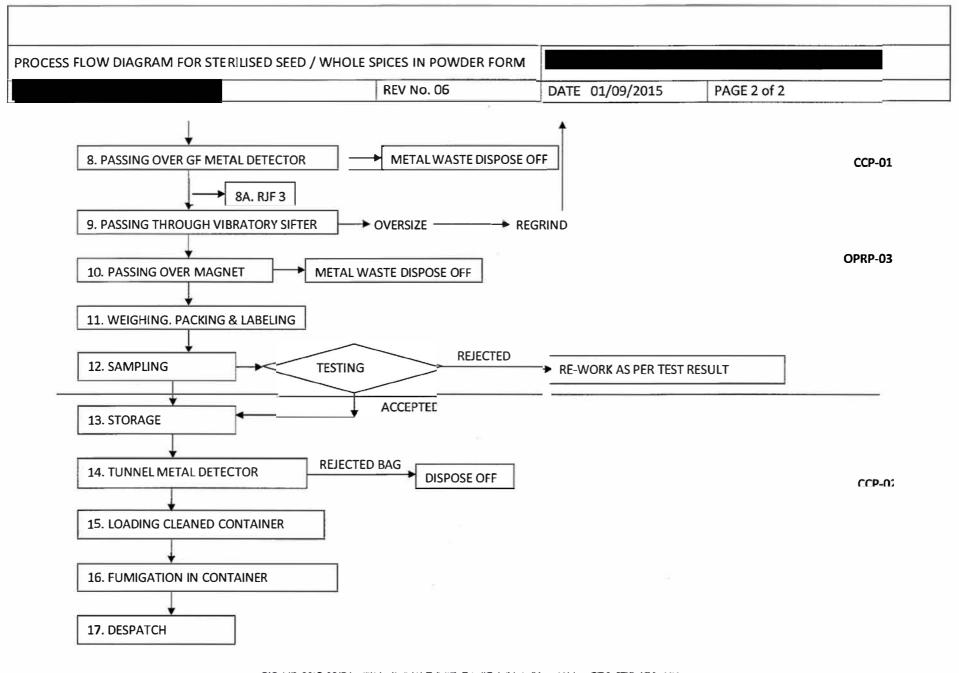
the supplier's 'in house' laboratory or is sent for external analysis as appropriate.



PROCESS FLOW DIAGRAM

PRODUCT-TURMERIC





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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



Tumeric Powder - Material Safety Data Sheet

1.	Information about the product	The dried and ground roots of Curcumin longa
2.	Product Code	HETURM
3.	Composition	Turmeric
4.	Flavour and Odour	Pungent, well known earthy and characteristic
5.	Appearance	Vivid yellow fine free flowing powder
6.	Information about the supplier	Madar Corporation Limited 19 - 20 Sandleheath Indsutrial Estate Fordingbridge SP6 1PA Telephone: 01425 655 555 E-mail: technical@madarcorporation.co.uk
7.	Hazard identification	Non- hazardous food product in normal usage. Hazardous in case of skin contact (irritant), of eye contact (irritant), of ingestion, of inhalation
8.	First aid measure	Eyes –wash eyes thoroughly with water. Skin – wash thoroughly with water and wash all clothes before reuse. Ingestion – No known hazard, unless large quantities of this material is swallowed. Inhalation – remove to fresh air
9.	Firefighting measures	Normal firefighting precautions. Use of conventional extinguishers i.e. ABC fire extinguisher, CO 2 extinguisher, foam extinguisher
10.	Accidental release measures	Use respiratory protection. Clean up spillage and remove to waste container. Clean area with water
11.	. Handling and storage	Store in a dry place, keep away from heat. Avoid excess moisture. Take precautions, wear gloves and a mask. Avoid contact with skin and eyes
12.	Exposure controls/ personal protection	Safety glasses and mask may be required. Gloves should be worn. Ensure good ventilation of the work situation. Normal work hygiene practices
13.	Stability and reactivity	The product is stable. Do not expose to direct sunlight
14.	. Toxicological information	Not toxic. Routes of entry - Inhalation. Ingestion

Version: 1



15. Ecological information	Easily Degradable	
16. Disposal considerations	Dispose in line with local regulations	
17. Transport information	By road, rail, ship, air in clean and sound condition and full covered or airtight containers to protect from moisture, insects, and rodents. Can cause taint but not classified as dangerous so no hazard label required. Ensure materials are securely stacked	
18. Regulatory information	None known	
19. Other information	None	



PRODUCT INFORMATION		
Product Description	The dried and ground roots of Curcumin longa	
Product Code	HETURM	
Ingredient Declaration	Turmeric	
Flavour and Odour	Pungent, well known earthy and characteristic	
Appearance	Vivid yellow fine free flowing powder	
Country of Origin	India/ Peru/ Myanmar/ Ethiopia/ Vietnam	

PRODUCT PROFILE	
Particle Size	95% to pass through a 250-600 micron sieve
Extraneous Matter %	<1
Foreign Matter %	<1
Metal Detection (minimum)	Ferrous: 2.0mm, Non-Ferrous: 2.5mm, Stainless Steel: 2.5mm
Moisture %	<12
Total Ash %	<10
Acid Insoluble Ash %	<2.5
Curcumin Content %	2.3 min
Volatile Oil %	1 min
Aflatoxin B1	<5 (µg/kg)
Aflatoxin B1 + B2 +G1+G2	<10 (µg/kg)
Ochratoxin	<15 (µg/kg)
Pesticides & Heavy Metals	Meets EU Regulations

MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED		
Total Viable Count /g	<100,000	
E Coli /g	<10	
Enterobacteriaceae /g	<100	
Salmonella /25g	Negative in 25g	
Yeasts and Moulds /g	< 100	
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ADDITIONAL TESTING		
Illegal Dyes	Meets EU regulations	

ADDITIONAL TESTING	
Illegal Dyes	Meets EU regulations



NUTRITIONAL INFORMATION / 100G	
Energy kcals	312
Energy kJ	1305
Protein (g)	9.68
Fat (g)	3.25
of which Saturates (g)	1.838
Carbohydrate (g)	67.14
of which Sugars (g)	3.21
Fibre (g)	22.7
Sodium (mg)	27
Salt (g)	0.0675

INTOLERANCE AND ALLERGEN INFORMATION

Key: \checkmark Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.		
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 and octopus)		
Seafood and shellfish		
Egg products		
Fish and fish products		
Lupin (ie leguminous plants, lupin flour)		
Colours		
Flavourings		
Preservatives		



ALLERGEN STATEMENT

Madar Corporation 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 Cotswold Ingredients and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email/

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION		
Key: ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email.		
Vegetarian (Suitable)	\checkmark	
Vegan (Suitable)	\checkmark	
Organic (Certified)		
Kosher (Suitable)	\checkmark	

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



PESTICIDE STATEMENT

Madar Corporation 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 Cotswold Ingredients and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by Cotswold Ingredients. 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. 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

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. We 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 resale to 3rd parties in original state or as a blend. **TERMS OF SALE**

All sales are subject to our terms and conditions.