

TURMERIC EXTRACT

Specification code

TME/1/OP/E

Date

28/07/2025

| Prod | uct o | descr | iption |
|------|-------|-------|--------|
| | | | |

| Botanical name | Curcuma Longa L. |
|-------------------|---------------------------|
| Plant part | Root |
| Appearance | Fresh yellow, fine powder |
| Taste | Typical to botanical |
| Odor | Typical to botanical |
| Composition assay | 95% Curcuminoids |
| Sieve analysis | 90% pass 80 mesh |

Physical chemical analysis

| Moisture | ≤ 5% |
|--------------------|-----------|
| Ash | ≤ 5 % |
| Arsenic (As) | ≤ 1 ppm |
| Cadmium (Cd) | ≤ 1 ppm |
| Lead (Pb) | ≤ 3 ppm |
| Mercury (Hg) | ≤ 0.1 ppm |
| Total heavy metals | ≤ 10 ppm |

Others specs

| Packaging | 25 kg drums |
|-----------|--|
| Storage | Cool, dry, dark, airtight environment. Storage of products at room temperature. Keep away from sunshine and moisture. Reclose packaging tightly after use. |

Microbiological analysis

| Total plate count | ≤ 10000 cfu/g |
|----------------------|---|
| Yeasts and molds | ≤ 1000 cfu/g |
| Salmonella | Absent / 10 g |
| E.Coli | Absent / 1 g |
| Sterilization method | High Temperature & High Pressure. Short time (5" – 10") |

Our certificates







Foodcom S.A. Komedy 2/3 , 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu Formulated

Approved by

Julia Hordun jhordun@foodcom.pl

Mateusz Augustyniak maugustyniak@foodcom.pl