

PRODUCT SPECIFICATION



Item Code 602/001/0025 (25 kg) 602/401/0400 (400 g) PRODUCT NAME CORIANDER POWDER

Controlbody at origin ICEA

1) GENERAL DESCRIPTION

Product	Coriandrum sativum L.
Origin	Italia

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1245 kJ – 298 kcal
Carbohydrate	54,99 g
 Sugar 	- g
Protein	12,37 g
Fat	15,9 g
 Monounsaturated 	9,78 g
 Polyunsaturated 	3,15 g
 Saturated 	0,586 g
Mineral	2,76 g
Sodium	35 mg
Dietary fibre	41,9 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Micronized powder obtained from dried coriander	
	Brown in color	
Smell	Characteristic, no off smell.	
Taste	Characteristic, no off taste	
Humidity	3% max	

4) MICROBIOLOGICAL PARAMETERS

Total plate count	5 x 10 ⁵ ufc/g
E. Coli	10 ² ufc/g
Enterobacteriaceae	10 ² ufc/g
Moulds and yeasts	10 ³ ufc/g
Salmonellae	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent



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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade	
Net weight	400 g, 20 kg	
Shelf -life	Best before date within 48 months from the production	

9) SAFETY MEASURES

CAS registy number	78-70-6 Empirical form: C ₁₀ H ₁₈ O
Safety data sheet	Yes
provided	
Legislation reference	Reg. CE 1272/2008
Active ingredient	Linalool
Hazard statements	H315
	H319
	H335
Prevention	P261
precautionary	P305+P351+P338
statements	

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production	Existing in the storage place	Existing risk of contamination
		line		
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	YES	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
January 2017	January 2020	January 2020	January 2020