

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	CUMI0892SS CUMI010
	CUMIN GROUND STEAM STERILISED	Issue No:	AFGC-S-9
		Change Notice No:	8
		Date Issued:	16/08/2024

Product Identification	
Product Name	Cumin Ground Steam Sterilised
Country of Origin	Processed in Australia from imported ingredient - origin: India
Description	The product is the ground steam sterilised dried ripe fruit of an annual herb of Cuminum cyminum L. family. Product is fine powder with warm and bitter flavour.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Cumin (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Cumin Ground Steam Sterilised contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	May contain sesame. Gluten not detected (3 ppm) in representative sample.
GMO statement	Cumin Ground Steam Sterilised is a non GM product.
Halal accreditation	Cumin Ground Steam Sterilised is Halal suitable (validation means: Certified).
Kosher accreditation	Cumin Ground Steam Sterilised is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		7.6	%
Moisture		8.1	%
Energy		1782	kJ
Protein		17.8	g
Fat	Total	22.3	g
	Saturated	1.73	g
Carbohydrate	Total	33.7	g
	Sugars	2.2	g
Dietary Fibre		10.5	g
Sodium		168	mg
<i>Data from theoretical source (Nutritional information obtained from FSANZ website. Average values subject to seasonal variation).</i>			

Organoleptic Specification(s)

Test / Parameter	Specification
Colour	Light brown to dull brown with some seasonal colour
Flavour	Warm and bitter
Aroma	Clean, true to type

Physical Specification(s)		
Test / Parameter	Specification	Units
Bulk Index	105-135	g/250mL
Particle Size	≤ 5% retained on 850 μm	N/A
Extraneous Matter	≤ 0.1	% w/w

Microbiological Specification(s)		
Test / Parameter	Specification	Units
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1 000	cfu/g
Mould	≤ 1 000	cfu/g
Coliforms	≤ 100	cfu/g
E.coli	≤ 10	cfu/g
Salmonella	Not Detected	25g

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 9	%
Water Activity	≤ 0.690	N/A

Packaging description:	Multi-wall paper bag with polyethylene liner and sewn closure (25kg) or food grade foil/plastic pouch with heat sealed closure (1kg). No staples, wire closure or castrating rings to be used.
Traceability comments:	Julian code, best before date
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25 or 1kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, cool, dry conditions, away from direct sunlight If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production. 12 month SL for 1 kg pack size.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: George Yik	Signature: GY	Date: 16/08/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 16/08/2024