



Typical Certificate of Analysis

PRODUCT DESCRIPTION

Product Name	Allspice Ground		
Botanical Name	Eugenia pimenta		
Item No	10	Lot No	Available on request
		Origin	Available on request

PHYSICAL ANALYSIS

MICROBIOLOGICAL ANALYSIS

Color	Brown	Total Plate Count	890,000	cfu/gm
Part	Berry	Coliform	210	cfu/gm
Form	Powder	E. Coli	<10	cfu/gm
Aroma	evocative of a blend of cloves, cinnamon, nutmeg, juniper, and ginger	S. aureus	N/A	
		Staph A	N/A	cfu/gm
Moisture	N/A	Yeast	<100	cfu/gm
Taste	N/A	Mold	8,900	cfu/gm
		Salmonella	Negative	

STATEMENTS: No pesticides were used to grow this product.
 No solvents were used to produce this product, nor excipients.
 This product is free of any additives or preservatives.
 Product does not contain GMO.

STORAGE: Shelf life of this product is influenced by many conditions of which temperature, exposure to light, air, heat and general good storage are the major factors.
 Shelf life of up to 3 years if properly stored in sealed containers.
 Store under cool, dry conditions in sealed container.
 The best before date is subjective and should be controlled by QC/QA.

STABILITY: Manufacture Date: Available on request Best Before Date: Available on request

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