



Typical Certificate of Analysis

PRODUCT DESCRIPTION

Product Name	Nutmeg Whole		
Botanical Name	Myristica fragrans		
Item No	335	Lot No	Available on request
		Origin	Available on request

PHYSICAL ANALYSIS

MICROBIOLOGICAL ANALYSIS

Color	Dark Brown	Total Plate Count	30,000	cfu/gm
Part	Seed	Coliform	<10	cfu/gm
Form	Whole	E. Coli	Negative	
Aroma	Characteristic	S. aureus	N/A	
		Staph A	N/A	
Moisture	N/A	Yeast	80	cfu/gm
Taste	Bitter	Mold	80	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

This information is presented in the belief that it is accurate and reliable; however, no warranty, either expressed or implied is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees expressed or implied, nor as a condition of sale. Final determination of suitability of any material is the sole responsibility of the users.