



# Spice Home

## Spices - Herbs - Seeds

Import & Export

### Anise seeds



**Botanical Name ( *Pimpinella Anisum* )**

**Available Form:**

**-Anis seeds Grade A Quality**

**-Anis seeds Grade B Quality**

**Season: Available all the Year**

**Packing: In polypropylene bag 25 KGS Net Weight**



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### COA of Anise Seeds Tips

#### REPORT OF EXAMINATION AND ANALYSIS

Name of the Producer and Shipper : **Spice Home**

Name of Product : **Anise Seeds**

Storage conditions: Store in a cool dry place at temperature above 20 ° C and relative humidity 75%.

#### **Physical CHARACTERISTIC**

Colour	yellow
Aroma	Grassy and herbaceous
Flavour	Characteristic flavour
Aspect	Anise Seeds
Particle Size	seeds

#### **CHEMICAL Analysis**

Analysis	
Moisture %	10.00
Extraneous Matter %	Absent
Living & Dead Insects %	Absent
Mineral Dirtines Contents %	Absent
Organic Dirtines Contents %	Absent
Allergens material	It Does't contain
Metal particles %	Absent
Pesticides Residues	Meet EU Regulations
Heavy metals (Sr, Sc)	Absent

#### **MICROBIOLOGICAL Analysis**

Analysis	
Salmonella	Not detected in 25g
Escherichia Coli	Absent
YEAST/MOULD (CFU into 1g no more than)	$0,10 \times 10^3$

MICRO.LAB :

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