



Spice Home

Spices - Herbs - Seeds

Import & Export

COA of Peppermint

REPORT OF EXAMINATION AND ANALYSIS

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

Name of Product : **Peppermint**

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

Physical CHARACTERISTIC

Colour	Green
Aroma	Grassy and herbaceous
Flavour	Characteristic flavour
Aspect	Dried leaves of Peppermint
Particle Size	2-4 mm

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
P	Meet EU Regulations
H	Absent
Ash %	12.00
Acid insoluble Ash %	2.50
Volatile oil ml/100 g	0.5

MICROBIOLOGICAL Analysis

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

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CHM.LAB:
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