



# Spice Home

## Spice - Herbs - Seeds

Import & Export

### COA of Celery Seeds

#### REPORT OF EXAMINATION AND ANALYSIS

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

Name of Product : **Celery Seeds**

#### **Treatment: ETO treated**

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

#### **Physical CHARACTERISTIC**

Colour	Brownish
Aroma	Grassy and herbaceous
Flavour	Characteristic flavour
Aspect	Seeds of celery
Particle Size	seeds
Bulk index	180-200cc/100g

#### **CHEMICAL Analysis**

<b>Analysis</b>	
Moisture %	11.00
Extraneous Matter %	Negative
Living & Dead Insects %	Negative
Gluten	< 10 ppm
Organic Dirtines Contents %	0 %
Allergens material	Negative
Metal particles %	0.0001%
Pesticides residues	Below MRLs of USA Regulations
Heavy metals (Pb, Zn, Cd, Hg)	< 1 ppm

#### **MICROBIOLOGICAL Analysis**

<b>Analysis</b>	
Total plate count (CFU/g)	$2 \times 10^4$
Coliform group (CFU/g)	< 10
Listeria monocytogenes	Negative
Salmonella	Negative in 375g
Escherichia Coli (CFU/g)	< 10
YEAST/MOULD (CFU/g)	< 10

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