



Spice Home

Spice - Herbs - Seeds

Import & Export

COA of Dill Seeds

REPORT OF EXAMINATION AND ANALYSIS

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

Name of Product : **Dill 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 dill
Particle Size	seeds
Bulk index	190-210/100g

CHEMICAL Analysis

Analysis	
Moisture %	10.70
Extraneous Matter %	Negative
Living & Dead Insects %	Negative
Gluten	< 10 ppm
Organic Dirtiness Contents %	0.00 %
Allergens material	Negative
Metal particles %	0.0001 %
Pesticides residues	Below MRLs of USA Regulations
Heavy metal (Pb, Zn, Cd, Hg)	< 1 ppm

MICROBIOLOGICAL Analysis

Analysis	
Total plate count (CF/g)	2.7×10^3
Coliform group (CF/g)	< 10
Listeria monocytogenes	Negative
Salmonella	Negative in 375g
Escherichia Coli (CF/g)	< 10
YEAST/MOULD (CF/g)	<100

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