

PRODUCT SPECIFICATION

**“THE GATHERING OF SAFFRON”
Saffron Powder Select Grade
Pack of 50ea 0.125 g**

Lot Number: 19167

Pack Date: May 2019

Best Before end 2022



Test results included in this report are extracted from the analyses performed by Laboratorio del Servicio de Inspección SOIVRE (Alicante), Laboratorio TACSA (Catarroja) & Laboratorio AGI (Novelda) Saffron is completely suitable for human consumption in accordance with EU Regulation of food products & Spanish food law.

Physical Characteristics

Results

Aspect	Free-flowing powder without agglomerations and free from any foreign materials
Color	Dark red
Smell	Specific and persistent aroma, without anomalous notes
Taste	Bitter flavor, lightly piquant, spicy and penetrating.
Size	Complete sieving through 0.5mm sieve
Additives	Saffron does not contain any additive, nor any natural or artificial colorant.

Chemical Characteristics	Results	Method of test	Limits
Moisture and volatile matter	9.7%	ISO 3632-2:2011. Clause 7	<10%
Total ash	5,1%	ISO 928:2009	<8%
Acid-Insoluble ash	0,6%	ISO 930:2009	<1%
Crocine (colorina strenath)	204.7	ISO 3632-2:2011. Clause 14	Min 180
Picrocrocine (taste-bitterness)	77.4	ISO 3632-2:2011. Clause 14	Min 70
Safranal (smell)	28.8	ISO 3632-2:2011. Clause 14	Min 20 Max 50
Artificial colorants: (Amaranth, Yellow 2G, Sunset Yellow S, Quinoleine Yellow, Azorubine, Orange 11, Ponceau 4R, Rocelline, Tartrazine)	Free	ISO 3632-2:2011. Clause 16	Free< MRPL
Artificial colorants: (ParaRed, Red Sudan I, II, III , IV, Red Sudan G, Red Sudan 7B)	Not detected	MET-47 internal HPLC/DAD	Not Detected
Mycotoxin s	Product does not contain any mycotoxins		
Pesticides	Not exceeding tolerances established by current legislation. Regulation (EU) No.396/2005		
Heavy Metals	In accordance with current legislation		
Microbiological Characteristics	Method of test	Results	Standard
Yeast and Mold	ISO 21527-1:2008	45 ufc/g	10000 ufc/g
Escherichia coli	ISO16649/1:2001	< 10 ufc/g	1000 ufc/g
Salmonella/Shigella	SAL/10	Absent	Absent in 25g