

Product Specification Sheet
Organic Allspice, Ground
 SALLSG

Botanical Name: *Pimenta dioica*
 Plant Part: Berry
 Country of Origin: Honduras, Mexico

Certifications: **Organic** by the Colorado Department of Agriculture
Gluten Free by Gluten Intolerance Group
Kosher by Earth Kosher

Packaging: paper bag w/ food grade poly liner, box w/ food grade poly bag, food grade poly bag, glass jar with food safe lid

Duration/Storage: 4 years provided material is stored in a cool setting, free from direct sunlight and moisture.

Ingredients: Organic Allspice, Ground
 Additives: does not contain additives, preservatives, processing aids or carriers.

Physical Standards

Appearance: Organic Allspice, Ground
 Aroma: Warm and Pungent
 Flavor: Warm, sweet, earthy
 Granulation: 80% at -40
 Scoville Heat Units:

Microbiological Standards

Total Plate Count <5,000,000 CFU/g
 Coliforms <10,000 CFU/g
 E Coli <10 CFU/g
 Yeast <10,000 CFU/g
 Mold <10,000 CFU/g
 Salmonella Negative /375g

Chemical Standards

Arsenic (As) < 1.0 ppm (EU Guideline)
 Cadmium (Cd) < 0.3 ppm (EU Guideline)
 Lead (Pb) < 2.0 ppm (ASTA Guideline)
 Mercury (Hg) < 0.1 ppm (EU Guideline)
 Pesticide Residue NOP and EPA compliant

Allergen Statement

Smith & Truslow processing is free from the following food allergens:
 milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soy.
 Smith & Truslow processes the following allergen on a dedicated line: **sesame**
 All employees undergo annual allergen training to mitigate cross contact risk.

Approved by: Megan Phelan-Calvo, SQF Practitioner, 1/20/2025