



econutrena

Jaindi Export (Pvt) Ltd. No. 47, Industrial Estate, Dankotuwa, Sri Lanka.

Tel: +94 31 2265607, +94 31 2265608, Email: info@econutrena.com

Web: www.econutrena.com

PRODUCT SPECIFICATION

PRODUCT NAME: Organic Mace Whole

INGREDIENTS: 100% Organic Mace

ORIGIN: Sri Lanka

INTENDED USE: Use as a Spice, natural electrolytes supplement

PROCESS DESCRIPTION: Organic Mace is obtained from organic production farms of Sri Lanka and undergone for sorting and drying.

ORGANOLEPTIC PROPERTIES:

Appearance	: Pale yellow to brownish red
Odor	: Characteristic, intense aroma of mace
Taste	: Characteristic, intense taste of mace
Consistency	: Whole

MICROBIOLOGICAL STANDARDS:

Total plate count	< 10,000 cfu/g
Yeast & Mould	<100 cfu/g
Coliform	Negative
E. coli	Negative
Salmonella	Negative/25g

CHEMICAL AND PHYSICAL STANDARDS:

Moisture Content- Max 12 %

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Approved By: QAM



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SHELF LIFE: 24 Months

STORAGE: Store in a cool, dry place 20 to 25 °C.

Requirements for Mace

Total ash %, by mass max	4
Volatile oil, on dry basis ml/100g, min	7.5

Packaging

Packaging type	Weight	Primary	Secondary
Consumer packs	250 g +/-1%	PE inner bag	Corrugated
	500 g +/-1%	„	„
	1 kg +/-1%	„	„

(Further packing sizes available on request)

Nutritional values per 100g

Energy	517 kcal
Total fat	29 g
Saturated Fatty Acid	9 g
Cholesterol	0 mg
Protein	7.1 g
Total Carbohydrates	57 g
Sugar	0 g
Dietary fiber	14 g
Sodium	86 mg
Vitamin D	0 mg
Calcium	257 mg
Iron	14 mg
Potassium	457 mg



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GMO AND IRRADIATION INFORMATION:

- The product is not sulfured and no flavors are added. During processing, treatment and storage it was not treated with any ionizing radiation.
- The product and the packaging material conform to the applicable German and European Food and Packaging Law in the recent version.
- The product is not processed from GMO nor does it contain GMO according to EG regulation 1829/2003. Marking "genetically modified" is not required

ALLERGENS:

The products does not contain any ingredients of the following potential allergens according to the Directive 2000/13/EC as at 20th March 2000, Directive 2003/89/EC as at 10th Nov 2003 as regards indication of the ingredients present in foodstuffs, Directive 007/68/EEC v. 27th Nov 2007 amending Annex III a to Directive 200/13/EC of the European Parliament and of the council as regards certain food ingredients.



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Allergen Components	Presence in products (yes/no)
Cereals containing gluten (i.e. wheat, rye, barley, oats,spelt, kamut or their hybridised strains) and any derived products	No
Crustaceans and any derived product	No
Fish and any derived products	No
Molluscs and any derived products	No
Eggs and any derived products	No
Soybeans and any derived products	No
Milk and any derived products	No
Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>),Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Caryaillinoiesis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and any derived products	No
Peanuts and any derived products	No
Celery and any derived products	No
Mustard and any derived products	No
Sesame seeds and any derived products	No
Lupin and any derived products	No
Sulphur dioxide and sulphites	No

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