

## Specification sheet of Ceylon Cloves

PHYSICAL	
Product:	Ceylon Cloves Grade No. 1
Color :	Black
Origin :	Sri Lanka
Process Type :	Raw
Drying Process :	Sun Dried
Sorting Process :	Filtration & Blower
Moisture :	8 – 10 %
Essential Oil :	> 18 %
Inferior Cloves :	< 1%
Stems :	< 2 %
Broken Cloves :	1%
Headless Cloves :	<8% Max
Foreign Matter :	< 0.5 %
Admixture :	< 0.5%
MICROBIOLOGICAL	
E. coli	< 10 <sup>2</sup> cfu/g
Bacillus cereus	< 10 <sup>3</sup> cfu/g
Molds and yeasts	< 10 <sup>5</sup> cfu/g
Listeria Monocytogenes	< 10 <sup>2</sup> cfu/g
Clostridium perfringens	< 10 <sup>3</sup> cfu/g
Salmonella in 25 g	absent in 25 g
Usage :	Food
Shelf life :	2 Years
Cultivation :	Common Natural
Certificate :	Phyto Sanitary, Other
Supply Ability :	250 MT Yearly
MOQ :	100Kg



**Allergens:-**When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
When purchased in quantities that need re-packaging, our allergen policy will apply.

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Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO