

SPECIFICATIONS OF ORGANIC BLACK CUMIN SEED

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PRODUCT NAME: Organic Black Cumin Seed
INGREDIENTS: Organic black cumin seed

3. DEFINITION: It is the seed that is formed in the fruits of plants that fall into the *Nigella sativa L.* type. The botanical name is Nigella Sativa, but is also called black seed or black cumin seed.

4. PHYSICAL AND SENSORY SPECIFICATIONS

TASTE / ODOUR : Characteristic, natural, no objectionable odors or flavors

COLOR : Clear, black

DEFECTS	TOLERANCE
Natural Foreign Materials	Max 1,0% as weight
Other Foreign Material	None
Mineral Stones	Max 1 pieces / box

5. CHEMICAL SPECIFICATIONS

SPECIFICATION	TOLERANCE
Fermentation	None
Moisture	Max 8%
Sulphure	None
Pesticides	< RL (Reporting Limit) According to EC Regulation No 834/2007 and 889/2008 and according to USDA organic regulation 7 CFR Part 205 and
Ochratoxin A	< 3 ppb
Aflatoxin	B_1 ; < 2 ppb Sum of B_1 , B_2 , G_1 and G_2 ; < 4 ppb
*This product complies with Commission Regulation (FLI) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and	

^{*}This product complies with Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006.

6. MICROBIOLOGICAL SPECIFICATIONS

CRITERIA	FINDING
Total Viable Count	Max 10 ⁵ cfu/g
E.coli	Max 10 cfu/g
Salmonella	Negative (in 25 g)
Yeast	Max 10 ⁴ cfu/g
Mould	Max 10 ⁴ cfu/g
Coliforms	Max 10 ² cfu/g
Bacillus cereus	Max 10 ² cfu/g
Enterobacteriaceae	Max 10 cfu/g

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7. PURPOSE OF USE, ALTERNATIVE USE AND SENSITIVE CONSUMER GROUP

PURPOSE OF USE: Black cumin seeds are often consumed in bakery goods or consumed in soups, salads or appetizer as flavor.

ALTERNATIVE USE: It can be used as food supplement.

SENSITIVE CONSUMER GROUP: It is suitable for all consumers.

8. PACKAGING

Primary Packaging: Food-grade blue polyethylene bags to protect the product from external elements. Secondary Packaging: Carton boxes, providing an additional layer of protection during transit and storage.

9. SHELF LIFE AND STORAGE CONDITIONS

Black cumin seeds have 36 months after production date under suitable storage conditions. The storage room must be constructed in a way that prevents damage to the quality of the product, its packaging and labels. Doors, windows and other parts of the storage room must have appropriate equipment to prevent the entry of all kinds of pests. It should be stored 4°C-10°C and dry place. There should be no foreign odor.

10. NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100G		
Energy (kcal)	375	
Protein (g)	16, 06	
Carbohydrates (g)	44,2	
Fibre (g)	10.5	
Fat (g)	22,27	
Of which saturates (g)	3,44	
Sodium (mg)	88	

^{**}Values may differ according to harvest years.

11. Our Supplier / Manufacturer ALLERGEN INFORMATION

ALLERGEN	YES	NO	WHICH RAW MATERIAL AFFECTED?
Celery		×	
Cereals Containing Gluten (wheat, rye, barley, oats, etc.)		×	
Crustaceans		×	
Egg		×	
Fish		×	
Lupin		×	
Milk (including lactose), ice cream, yoghurt, cheese, etc.		×	

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Molluscs (including squid & octopus)	×	
Mustard	×	
Nuts	×	
Peanuts	×	
Sesame Seeds	×	
Soybean	×	
Sulphur Dioxide SO ₂ and Sulphites at > 10mg/kg or 10mg/L as expressed	×	
as SO ₂		
GMOs (Genetically Modified Organisms)	×	

Country of Manufacture	Turkey
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12. METAL DETECTION

TEST KITS	DETECTION LIMITS
Ferrous	1,5 mm
Non Ferrous	2,0 mm
Stainless Steel	3,0 mm

13. X-RAY DETECTION

TEST KITS	DETECTION LIMITS
Glass Ball	2 mm Ø
Stainless Steel	1,2 mm Ø
Ceramics	2 mm Ø

REVIEW DATE: 24/06/2024

Allergens:-When purchased in bulk size When purchased in quantities Component			rgen policy will a	apply.	Nuts in Bulk	lar Snip
				(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	NO	NO	NO	NO	YES	YES
thereof						
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