

PRODUCT: WHOLE NUTMEG (ABCD GRADE) & WHOLE MACE (PREMIUM FLOWER)

PRODUCT IDENTIFICATION & BOTANICAL SOURCE

Botanical Name:	Myristica fragrans
Plant Part Used:	Nutmeg: Dried Inner Seed Kernel Mace: Dried Lacy Outer Aril (Flower)
Geographical Origin:	Idukki, Kerala, India
Process Description:	Mature fruits are harvested and split. The crimson mace aril is carefully flattened and sun-dried to a deep orange-yellow tone. The inner nut is dried over several weeks until the kernel rattles, cracked to remove the outer shell, and size-sorted to premium ABCD grade.

REGULATORY IDENTIFIERS & CROSS-REFERENCES:

Nutmeg CAS Number:	8008-45-5	Mace CAS Number:	8007-12-3
EINECS Number:	282-013-3	CoE Number:	296
Product Standard:	Conforms to ISO 6577	HS Tariff Code:	0908.11 (Nutmeg)
US FDA Status:	21 CFR 182.10	HS Tariff Code:	0908.21 (Mace)

PHYSICAL-GRADING & SENSORY PROPERTIES

Test Parameter	NUTMEG	MACE
Appearance:	Plump, firm, oval kernels	Whole, flattened lacy bands
Color:	Greyish-brown with deep ruts	Bright orange to yellowish-brown
Odor:	Strong, highly aromatic	Warm, sweet, delicate aromatic
Taste:	Warm, spicy, slightly bitter	Sweet, warm, less pungent
Extraneous Matter (w/w):	Maximum 0.5%	Maximum 0.5%
Broken / Pieces (w/w):	Maximum 3.0%	Maximum 5.0%
Damaged (by count):	Maximum 1.0%	Maximum 1.0%

CHEMICAL & QUALITY STANDARDS

Test Parameter	NUTMEG	MACE
Moisture Content (w/w):	Maximum 10.0%	Maximum 10.0%
Volatile Essential Oil:	Minimum 6.5% (v/w)	Minimum 7.0% (v/w)
Total Ash Content (w/w):	Maximum 3.0%	Maximum 4.0%
Acid-Insoluble Ash (w/w):	Maximum 0.5%	Maximum 0.5%

MICROBIOLOGICAL SPECIFICATIONS

Organism	NUTMEG	MACE
Total Plate Count (TPC):	≤ 100,000 CFU/g	≤ 100,000 CFU/g
Yeast & Mold:	≤ 1,000 CFU/g	≤ 1,000 CFU/g
Enterobacteriaceae:	≤ 100 CFU/g	≤ 100 CFU/g
Escherichia coli:	Absent in 1 g	Absent in 1 g
Salmonella spp.:	Absent in 25 g	Absent in 25 g

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PURITY, CONTAMINANTS & STRICT MRL COMPLIANCE

Contaminant	Specification Limit
Heavy Metals (Total):	≤ 5.0 ppm
- Lead (Pb):	≤ 1.0 ppm
- Arsenic (As):	≤ 0.5 ppm
- Cadmium (Cd):	≤ 0.5 ppm

PESTICIDE RESIDUES & MAXIMUM RESIDUE LIMITS (MRL)

Global Market Status:	100% Compliant with lowest common denominator MRL limits.
- EU Market Compliance:	Meets all strict Maximum Residue Limits (MRL) set forth by EC Regulation No 396/2005 for Spices.
- US Market Compliance:	Complies with EPA tolerances under 40 CFR Part 180.
- Critical Target Active:	Chlorpyrifos < 0.01 ppm Profenofos < 0.01 ppm

MYCOTOXINS & FUMIGANTS (HIGH RISK CONTROLS)

Mycotoxins (Aflatoxins):	B1 ≤ 5.0 ppb; Total (B1+B2+G1+G2) ≤ 10.0 ppb
Ochratoxin A:	≤ 15.0 ppb
Residual Fumigants:	Methyl Bromide / Phostoxin: Absent (< 0.01 ppm)

GLOBAL COMPLIANCE & DIETARY DECLARATIONS

Natural Status:	100% Pure, Raw Whole Agricultural Spice. Conforms to US FDA 21 CFR 182.10, European Spice Association (ESA) Minimum Quality Specifications, Health Canada FDR, and Australia New Zealand Food Standards Code (FSANZ).
Allergen Matrix:	Free from all major global allergens (US FALCPA, EU 1169/2011, and FSANZ). Zero presence of Gluten, Nuts, Soy, Dairy, or added Sulphites.
GMO & Irradiation Status:	Non-GMO. Product has not been genetically modified. No Ethylene Oxide (EtO) or Gamma treatment applied.

PACKAGING, STORAGE, & SHELF LIFE

Packaging:	Multi-wall, high-barrier food grade paper bags with inside polyliner, or double-layered HDPE bags packed in jute bags (typically 25 kg net weight).
Storage Conditions:	Store in cool, dark, and dry environment. Optimal temperature: 10°C – 15°C. Keep relative humidity (RH) below 60%. Storage away from direct heat is essential to prevent oil sweating and color rancidity.
Shelf Life:	24 Months from packaging date.

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