

PRODUCT DESCRIPTION (SPEC SHEETS)

COMMERCIAL DESCRIPTION:	Saffron Filaments Category 3
PRODUCT CLASSIFICATION:	Spices
PRODUCT FEATURES:	Filaments extracted from the flower "Crocus Sativus L".
PHYSICAL PROPERTIES:	Foreign matter (mass fraction),% max floral and plant remains: 5 Foreign matter (mass fraction),% max non-animal (from other plants): 1.0
CHEMICAL PROPERTIES:	Coloring strength minimum 440nm dry matter: 120 No artificial colors. Moisture and volatile compounds (mass fraction),% max entire and chopped filaments 12.
MICROBIOLOGIC PROPERTIES:	Not applicable
ORGANOLEPTIC PROPERTIES:	Color: red and yellow Smell: characteristic Taste: bitter.
LEGAL REQUIREMENTS FOR FOOD SECURITY PRODUCT:	UNE-ISO 3632-2:2011. Saffron Royal Decree 2242/1984 of 26 September and its subsequent amendments. Royal Decree 2001/1995, of 7 December
PRESENTATION:	Glass jar 1 gr. Plastic box 1 gr., 2 gr. 5 gr. Metal Tin 1oz. (28.35 g) Bag 1 kg
LABELLING:	-Identification and Product Category -Net Weight -Lot No. -Best before date -Terms of Condition -Identification of the company -Source or origin.
PACKAGING:	A customer request (see INTRODUCTION)
COMMERCIAL LIFE:	4 years

STORAGE CONDITIONS:	Dry and cool place
INTENDED USE PRODUCT:	Food use. Dye. No foods containing allergens according to Annex II of EU Regulation 1169/2011
TRANSPORT	At room temperature /Subcontracted Transportation Agency.