



SPECIFICATION SHEET

Product: Organic Turmeric –WS
Product Code: PurTurmeric™, 12119099
Botanical Name: *Curcuma longa*

	Specification	Method ID
Appearance	Light Orange Powder	Visual
Loss on Drying	NMT 5%	USP <731>
Assay	NLT 5% Curcuminoids	USP ¹
Lead	< 0.25 ppm	ICP-MS AOAC 2013.06
Arsenic	< 0.15 ppm	ICP-MS AOAC 2013.06
Cadmium	< 2.5 ppm	ICP-MS AOAC 2013.06
Mercury	< 1.5 ppm	ICP-MS AOAC 2013.06
Heavy Metals	< 10 ppm	ICP-MS AOAC 2013.06
<i>E Coli</i>	negative / 25 g	USP <62>
Total Coliform	< 3 MPN/g	AOAC 996.24, MPN, FDA BAM
<i>Salmonella</i>	negative / 375 g	USP <62>
<i>Staphylococcus</i>	negative / 25 g	USP <62>
Yeast & Mold	< 100 cfu /g	USP <61>
Aerobic Total Plate Count	< 10 ⁴ cfu/g	AOAC 990.12, FDA BAM
Residual Solvents	< 1,000 ppm	USP <467>

Country of Origin: India

Meets the microbe requirements of the United States Pharmacopoeia.

- (1) Method of analysis HPLC, USP 35-NF30, Pharmacopeia Forum: Volume No. 33(6) Page 1232
- (2) USP 40, AFS manufacturing utilizes ETOH:H₂O extraction

PurTurmeric™ is an Allergen Free Product as defined by the Food Allergy Labelling and Consumer Protection Act of 2004. Product contains no additives, carriers and excipients.

Allergen

The AFS Turmeric Extract, PurTurmeric™, is free from the following known allergens:

Milk	Eggs
Fish	Shellfish / Shrimp
Nuts	Wheat
Soybeans	Lactose

For the full list of free allergens in the AFS Ginger extract please refer to AFS Ginger Allergen Statement.

Packing

Available in 5 or 25 kg fiber or food grade plastic drums with polyethylene bags.

Storage

Highly hygroscopic. Store in well-closed containers in a dry place at ambient temperature (15-20°C). Material should be re-tested after storage for two years.

Sterilization

Non-contact steam heat in drying operation.

Applications

Pharma & Nutritional Supplements

PurTurmeric™ is a naturally-derived plant extract rich in curcuminoids for use in tablet or capsule form.

Conventional Foods and Beverages

PurTurmeric™ is a 100% all natural extract derived from *Curcuma longa*. It allows formulators to add beneficial antioxidants to conventional foods and beverages without impacting the sensory characteristics of the final product.

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