



Spices HUB

For Import & Export

COA of Peppermint

REPORT OF EXAMINATION AND ANALYSIS

Name of the Producer and Shipper: **Spices Hub.**

Name of Product : **Peppermint**

Storage conditions: Store in a cool dry place at temperature above 20 ° C and relative humidity 75%.

Physical CHARACTERISTIC

Colour	Green
Aroma	Grassy and herbaceous
Flavour	Characteristic flavour
Aspect	Dried leaves of Peppermint
Particle Size	2-4 mm

CHEMICAL Analysis

Analysis	
Moisture %	10.00
Extraneous Matter %	Absent
Living & Dead Insects %	Absent
Mineral Dirtines Contents %	Absent
Organic Dirtines Contents %	Absent
Allergens material	It Does't contain
Metal particles %	Absent
Pesticides Residues	Meet EU Regulations
Heavy metals (Sr, Sc)	Absent
Ash %	12.00
Acid insoluble Ash %	2.50
Volatile oil ml/100 g	0.5

MICROBIOLOGICAL Analysis

Analysis	
Salmonella	Not detected in 25g
Escherichia Coli	Absent
YEAST/MOULD (CFU into 1g no more than)	0,10 x 10 ³

MICRO.LAB :
Ali Hamed

CHM.LAB:

ENG. Ahmed Mousa

www.Spices-hub.com

 info@spices-hub.com  sales@spices-hub.com

 Elsheikh zaid -6 October City ,Giza -Egypt

 +201000832736  +0237411404