



SpicesHUB

For Import & Export

COA of Dill

REPORT OF EXAMINATION AND ANALYSIS

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

Name of Product : **Dill**

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 Tips of Dill
Particle Size	2-3 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

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:
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