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Datum 07.05.2020	Verfasser: <b>Schäfer</b>		

## I. Analysis



I. Raw Materials		II. Finished Goods	
<b>Regularly</b>	<b>Original Import Raw material</b> Vulnerable goods according to Food Fraud Plan <b>Pesticides Analyses for Organic Products</b>	<b>Regularly</b>	Recleaned, grinded goods or blends <ul style="list-style-type: none"> <li>- Optical/Sensorical</li> <li>- Microbiology (TPC, E. Coli, Coliforme, Staph. Aureus, Bacillus Cereus, C. perfringens, Salmonella, Yeast / Mould)</li> </ul>
	<b>Monitoring</b>	<b>Salt-Blends</b>	If used : Nitrit/Nitrat
<b>Occasionally</b>	<b>Goods of New Supplier</b> <ul style="list-style-type: none"> <li>- Pesticides <sup>1</sup></li> <li>- Allergens (according to Risk Assessment)</li> <li>- Heavy Metals</li> <li>- Colors</li> <li>- PA (Herbs/Cumin)</li> <li>- PAH (Risk Assessment)</li> <li>- Cumarin</li> <li>- Curcumin</li> <li>- Schwermetalle</li> <li>- OTA/Afla</li> <li>- SO<sub>2</sub></li> </ul> <p style="text-align: right;">} product related</p>	<b>Shelf Life Control</b>	Products, which analyses is done 15/25 months ago, repetition on microbiological analyses (Monitoring wise)
	<b>Occasionally</b>	<b>I. Further</b>	
		Drink water/Tap water	1 p/annum microbiology.
		Hygiene Controls of Machines	Hands random wise, not announced, on particular occasion, min 1 p/annum
		Employers/Kitchen	
		Rework	1 x annum fridge and microwave
		Customer related analyses	Control after Rework – monitoring wise/1 sample of each pallet. On Customers demand and expenses
<b>Packaging</b>	Monitoring, Mikrobiology	Validation of Lab. Results	1 x p/a (Minimum) external Lab. 1 x p/a (Minimum) employees of our internal lab among each other.
<b>Additives</b>	Monitoring, optical control		
<b>Purchases from Europe</b>	In this case we accept analyses of our suppliers		

<sup>1</sup> Tests on Chlorpyrifos from the Origin prior to shipment are accepted.



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## Analysis Cluster R=Regularly, A= Occasionally, M= Monitoring, RB =Risk Assessment



	Original Import Raw	Produced in our production	Optical and Sensorical Control	Humidity	Etherical Oil(ml/100g)	Microbiology	Density[g/l]	Curcumin [%]		Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg]	Pesticides mg/kg <sup>M5</sup>	Colors	Insects	Allergens	Others
Intervall			R	R	R	R	R/M	R	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Allspice whole recleaned heat-treated		x	x	x	x	x								M				
Allspice ground heat-treated		x	x	x	x	x								see above				see Allspice whole heat-treated
BIO Allspice whole recleaned heat-treated		x	x	x	x	x								R				
BIO Allspice ground heat-treated		x	x	x	x	x								see above				see BIO Allspice whole heat-treated
Anis whole heat-treated	x		x	x	x	x								M			see below	see Anis ground heat-treated
Anis ground heat-treated		x	x	x	x	x								see above			M	see Anis whole
BIO Anise whole steam treated	x		x	x	x	x								R			See below	PA M
BIO Anise ground steam treated		x	x	x	x	x								See above			M	see BIO Anise whole heat-treated
Basil rubbed	x		x	x	x	x								M		R	M <sub>2</sub>	Dioxin M, PA M
Basil ground		x	x	x	x	x								see above			see above	see Basil rubbed
BIO Basil rubbed	x		x	x	x	x								R			M	Dioxin M PA M
Caraway whole	x		x	x	x	x								M <sub>4</sub>			see below	Allergens:see Caraway ground
Caraway ground		x	x	x	x	x								see above			M	Pesticide:see Caraway whole
BIO Caraway whole	x		x	x	x	x								R			see below	Allergens: see BIO Caraway ground
BIO Caraway ground		x	x	x	x	x								see above			M	Pesticide:see BIO Caraway whole
Cardamom ground MYQ heat-treated		x	x	x	x	x								R				Pesticide analyses of Raw material
BIO Cardamom, ground MYQ heat-treated.		x	x	x	x	x								R				Pesticide analyses of Raw material
Cassia ground	x		x	x	x	x						x		M			M	PAH M
BIO Cassia ground	x		x	x	x	x						x		R			M	

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	Original Import Raw	Produced in our production	Optical and Sensorical Control	Humidity	Etherical Oil(ml/100g)	Microbiology	Density[g/l]	Curcumin [%]		Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg]	Pesticides mg/kg <sup>MS</sup>	Colors	Insects	Allergens	Others
Intervall			R	R	R	R	R/M	R	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Customers Blends			x	x		x												see components
Chili (Powder and Crushed) heat-treated	x		x	x		x			x	x				M	R		M	Scoville R
BIO Chili, Powder heat-treated	x		x	x		x			M <sub>4</sub>	M <sub>4</sub>				R <sub>4</sub>	R <sub>4</sub>		M <sub>4</sub>	Scoville R <sub>4</sub>
Chive Roles	x		x	x		x								M <sub>4</sub>				PA M
Cloves whole recleaned		x	x	x	x	x								M				PAH M
Cloves ground		x	x	x	x	x								S.O				see Cloves whole recleaned
BIO Cloves whole recleaned		x	x	x	x	x								R				PAH M
BIO Cloves ground		x	x	x	x	x								see above				see BIO Cloves whole recleaned
Coriander whole recleaned heat-treated		x	x	x	x	x								M			see below	see Coriander ground heat-treated
Coriander ground heat-treated		x	x	x	x	x								see above			M	see Coriander whole recleaned heat-treated
BIO Coriander whole recleaned heat-treated		x	x	x	x	x								R			see below	see Coriander ground heat-treated
BIO Coriander ground heat-treated		x	x	x	x	x								see above			M.	see BIO Coriander whole heat-treated
Cumin whole heat-treated	x		x	x	x	x								M			see below	PA M see Cumin ground heat-treated
Cumin ground heat-treated		x	x	x	x	x								see above			M	see Cumin whole heat-treated
Curcuma ground heat-treated	x		x	x	x	x		x	x	x			M	M	R		M	
BIO Curcuma ground heat-treated.	x		x	x	x	x		x	x	x			M	R	R		M	
Curry heat-treated		x	x	x		x											A	see components
BIO Curry heat-treated		x	x	x		x											A	see components
Dill tips	x		x	x		x								M		R		PA M
Fennel whole recleaned heat-treated		x	x	x	x	x								M			see below	see Fennel ground heat-treated

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	Original Import Raw	Produced in our production	Optical and Sensorical Control	Humidity	Etherical Oil(ml/100g)	Microbiology	Density[g/l]	Curcumin [%]	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg]	Pesticides mg/kg <sup>MS</sup>	Colors	Insects	Allergens	Others
Intervall			R	R	R	R	R/M	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Fennel ground heat-treated		x	x	x	x	x							see above			M	see Fennel whole heat-treated recleaned
BIO Fennel whole recleaned heat-treated		x	x	x	x	x							R			see below	Allergens:see BIO Fennel ground, PA M
BIO Fennel ground heat-treated.		x	x	x	x	x							see above			M	Pesticides: see Bio Fennel whole heat-treated. recleaned
Fenugreek whole heat-treated	x		x	x		x							M				
Fenugreek ground heat-treated		x	x	x		x							see above				see Fenugreek whole
BIO Fenugreek whole heat-treated	x		x	x		x							R				
BIO Fenugreek ground heat-treated		x	x	x		x							see above				see BIO Fenugreek whole
Four Pepper Spice Mix		x	x	x		x											See components
Garlic Powder	x		x	x		x						M	M			M	Starch R, SO2 M, PAH M
BIO Garlic Powder	x		x	x		x						M	R			M	Starch R, SO2 M, PAH M
Garlic granulate	x		x	x		x						M	M			M	Starch R
BIO Garlic granulate	x		x	x		x						M	R			M	Starch R
Garlic minced	x		x	x		x						M				M	Starch R
Ginger ground heat-treated		x	x	x	x	x			x	x		M	M			M	SO2 M
Bio Ginger ground heat-treated		x	x	x	x	x			x	x		M	R			M	SO2 M
Herbs de Provence		x	x	x		x											see components
Juniper Berries whole	x		x	x	x	x							M		R		
Laurel Leaves, whole semi-selected	x		x	x	x	x							M		R		PAH M
Mace ground heat-treated		x	x	x	x	x				M <sub>3</sub>			M				
BIO Mace ground heat-treated		x	x	x	x	x							R				
Majoram rubbed	x		x	x	x	x							M		R	M <sub>2</sub>	PA M

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	Original Import Raw	Produced in our production	Optical and Sensorical Control	Humidity	Etherical Oil(ml/100g)	Microbiology	Density[g/l]	Curcumin [%]		Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg]	Pesticides mg/kg <sup>MS</sup>	Colors	Insects	Allergens	Others
Intervall			R	R	R	R	R/M	R	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Majoram ground		x		x	x	x								see above			see above	see Majoram rubbed
BIO Majoram rubbed	x		x	x	x	x								R		R	M <sub>2</sub>	PA M
Meat Tenderizer		X	X	X		x												
Mustard	x		x	x		x								M <sub>4</sub>				
Mustard powder, oil-reduced	x		x	x		x								M <sub>4</sub>				
Nigella heat-treated	x		x	x		x								M				
Nutmeg ground heat-treated		x	x	x	x	x								M				
BIO Nutmeg ground H/T		x	x	x	x	x								R				
Onion, Granulate	x		x	x		x							M	M			M	Starch R, SO2 M
Onion, gekibb.	x		x	x		x							M	M			M	Starch R, SO2 M
BIO Onion, gekibb.	x		x	x		x							M	R			M	Starch R, SO2 M
Onion, minced	x		x	x		x							M	M			M	Starch R, SO2 M
BIO Onion, minced	x		x	x		x							M	R			M	Starch R, SO2 M
Onion Powder	x		x	x		x							M	M			M	Starch R, SO2 M
BIO Onion Powder	x		x	x		x							M	R			M	Starch R, SO2 M
Onion, Granulat	x		x	x		x							M	M			M	Starch R, SO2 M
Oregano rubbed	x		x	x	x	x								M		R		PA M
Oregano ground		x	x	x	x	x								see above				see rubbed
Paprika Granulat, heat-treated	x		x	x		x			x	x				M <sub>1</sub>			M <sub>1</sub>	
Paprika-Powder, sweet heat-treated	x		x	x		x			x	x				M <sub>1</sub>	R		M <sub>1</sub>	
Paprika-Powder, hot heat-treated		x	x	x		x			x	x				M <sub>1</sub>				

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Intervall			R	R	R	R	R/M	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Parsley	x		x	x		x							M <sub>4</sub>			M <sub>2</sub>	
Pepper green whole	x		x	x	x	x	M		x				R <sup>1)</sup>				PA M , Piperin M 1) India
BIO Pepper green whole	x		x	x	x	x	M		x				R				
Pepper green ground									See above								
		x	x	x	x	x			See above				see above				see Pepper green whole
Pepper black whole Original	x		x	x	x	x	R		x	M			M				PAH M, Piperin M
Pepper black whole recleaned heat-treated			x	x	x	x	R		x	M			M				PAH M, Piperin M
Pepper black ground heat-treated			x	x	x	x			See above	See above			See above				see Pepper. black. Whole recleaned heat-treated
BIO Pepper black whole recleaned heat-treated			x	x	x	x			x	M			R				Piperin M
BIO Pepper black ground heat-treated			x	x	x	x			See above	See above			See above				see BIO Pepper. black. whole heat-treated
Pepper white whole spiral cleaned heat-treated	x		x	x	x	x			x	M			M				
Pepper white whole recleaned heat-treated			x	x	x	x			x	M			M				
Pepper white ground heat-treated.			x	x	x	x			See above	See above							see Pepper. white whole heat-treated
BIO Pepper white whole recleaned heat-treated			x	x	x	x			x	M			R				
BIO Pepper white ground heat-treated			x	x	x	x			see above	see above			see above				see BIO Pepper. white whole
Pink Pepper (Shinus Terebinthifolius)	x		x	x	x	x							M		R		
Pizza Spice Blend		x	x	x		x											see components
Rework	x	x															see p.1

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	Original Import Raw	Produced in our production	Optical and Sensorical Control	Humidity	Etherical Oil(ml/100g)	Microbiology	Density[g/l]	Curcumin [%]	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg]	Pesticides mg/kg <sup>1 MS</sup>	Colors	Insects	Allergens	Others
Intervall			R	R	R	R	R/M	R	R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Roasted Onions Danish Style	x		x	M		M							M <sub>4</sub>				
Rosmary cut heat-treated	x		x	x	x	x							M				PA M
Rosmary ground heat-treated		x	x	x	x	x							see above				
Staranis ground		x	x	x	x	x											PAH M
Soup Spice Mix	x		x	x		x							M <sub>4</sub>		R		
Thyme rubbed	x		x	x	x	x							M		R	M <sub>2</sub>	PA M
Thyme ground		x	x	x	x	x							see above		see above	see above	see Thyme rubbed

M<sub>1</sub> aus Ursprung China

M<sub>2</sub> aus Ursprung Ägypten

M<sub>3</sub> aus Ursprung Sri Lanka Herbs- PA, PAH are according to Risk Analyses Garlic, Gloves, Pepper. Schw, Cassia und Star Anis, Allergens = Risk Assessment

M<sub>4</sub>/ P<sub>4</sub> Analysis of European Supplier

M<sub>5</sub> Analysis of Origin for Chlorpyrifos are done prior to shipment.