




Site 1/6	Revision 19	WI Laboratory test Incoming goods/Final products & other	 
Date 28.12.2018	Author: Heine		

I. Analyzes and -frequencies

I. Raw material		II. Finished goods	
Spices & Herbs 1. Complete Analyses (product related standards) 2. Allergens 3. Food Fraud 4. PAK/PAH	New crop, new supplier or new product purchased from a known supplier, Hints from external Sources (associations. media, , RAFFS) According to risk assessment Allergens or hints from external sources. After assessment in Fraud Fraud Group or in Food Fraud Plan. According to Risk Assessment	Partial Analyses	Finished goods und Spice blends
		Shelf life Control	Monitoring wise, however at least 50 % of finished goods.
		III. Further	
		Drinking water/Tap water Machinery Hygienic control Employers Workers kitchen Partial deliveries from service provider (steam-treated) Rework	1 x p/a micro. 1 x p/a annual paddle tests minimum Hands random wise, not announced, on particular occasions, min. 1 p/annum 1 x annual paddle test fridge and microwave TPC Control after Rework-Measurement monitoring wise (1 sample of each Pallet)
Additives	Monitoring, optical control	Customer-related analyses	On Customer's demand and expenses.
Packaging	Microbiology/Monitoring		



II. Extent/Kind of analysis

Complete Analyses: Product-Related Standard Parameters, means: Optical control, sensory, chemical/physical parameters, microbiological.(if adequate: Colors, mycotoxins, SO ₂ ,Pesticides, Heavy Metals.) Partial Analyses: only optical, chemical/physical and micro.	Regularly (R) With each new incoming batch Monitoring (M) New harvest/ new supplier/new product from existing supplier Occasionally: due to external hints, a risk assessment or Food Fraud Assessment.	Validation: At least 1 x p/a comparison internal/ external laboratory results At least 1 x p/a employees of our internal laboratory among each other.
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Site 2/6	Revision 19	WI Laboratory test Incoming goods/Final products & other	SALZ RICHTER <small>GM BH</small>  <small>The Spice Company!</small>
Date 28.12.2018	Author: Heine		

III. Analyses cluster

Analysis	Raw Materials (all incoming goods)														Finished goods analysis (min 50%)				
	Optical control/ Impurities/ Sensory *	Humidity [%]	Essential oils [ml/100g]	Microbiology **	Apparent density [g/l]	Curcumin [%]	Aflatoxin [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy metals [mg/kg] Monitoring	Pesticide[mg/kg] Monitoring	Colour analysis	Insect infestation	Other Monitoring (M) Regularly (R) Additionally (A)	Optical control	Humidity	Essential oils (ml/100g)	Microbiology (TPC)	Other
Product																			
Additives	X (M) (M)																		
Allspice whole	x	x	x	X															
Allspice ground															x	x	x	x	
Anis whole	x	x	x	x							x								
Anis ground														Allergens (M)	x	x	x	x	
Basil rubbed	x	x	x	x							x		x	Allergen (M) ¹⁾					Dioxin (M) (M)
Basil ground															x	x	x	x	
Bio Products whole	x	x	x	x										Pesticides (R), Heavy metals (A)					
Bio Products ground														Allergens (M)	x	x	x	x	
BIO Onion of Supplier 55430	x	x	x																
Caraway whole	x	x	x	x							x								
Caraway ground														Allergens (M) ^{1 2}	x	x	x	x	
Cardamom whole	x	x	x	x	x									Pesticides (R)					
Cardamom, ground															x	x	x	x	



Site 3/6	Revision 19	WI Laboratory test Incoming goods/Final products & other	 
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Chilli Powder	x	x		x			x	x			x	x (M)		Allergens (M) Scoville (R)					
	Incoming goods analysis (all incoming goods)														Finished goods analysis (min 50%)				
Analysis	Optical control/ Impurities/ Sensory *	Humidity [%]	Essential oils [ml/100g]	Microbiology **	Apparent density [g/l]	Curcumin [%]	Aflatoxin [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy metals [mg/kg] Monitoring	Pesticide[mg/kg] Monitoring	Colour analysis	Insect infestation	Other Monitoring (M) Regularly (R) Additionally (A)	Optical control	Humidity	Essential oils (ml/100g)	Microbiology (TPC)	Other
Chives roles	x	x		x							X ¹³								
Cinnamon/Cassia ground	x	x	x	x					x					PAK (M), Allergens (A)					
Cinnamon/Cassia ground supplier 56025	x	x	x	x					x										
Cloves whole	x	x	x	x										PAK (M)					
Cloves ground															x	x	x	x	
Coriander whole	x	x	x	x															
oriander ground														Allergens (M)	x	x	x	x	
Cumin whole	x	x	x	x							x								
Cumin ground														Allergens (M)	x	x	x	x	
Curcuma	x	x	x	x		x	x	x			x	x (M)		Allergens (A)					
Curry														Allergens (A)	x	x		x	
Dill tips	x	x		x							x								
Fennel whole	x	x	x	x							x								
Fennel ground														Allergens (M)	x	x	x	x	
Fenugreek seed whole	x	x		x															
Fenugreek seed ground														Allergens (M)	x	x	x	x	
Four pepper spice mix															x	x	x	x	


Site 4/6	Revision 19	WI Laboratory test Incoming goods/Final products & other	SALZ RICHTER <small>GM BH</small>  <small>The Spice Company!</small>
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Analysis	Incoming goods analysis (all incoming goods)														Finished goods analysis (min 50%)				
	Optical control/ Impurities/ Sensory *	Humidity [%]	Essential oils [ml/100g]	Microbiology **	Apparent density [g/l]	Curcumin [%]	Aflatoxin [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy metals [mg/kg] Monitoring	Pesticide[mg/kg] Monitoring	Colour analysis	Insect infestation	Other Monitoring (M) Regularly (R) Additionally (A)	Optical control	Humidity	Essential oils (ml/100g)	Microbiology (TPC)	Other
Garlic granulate	x	x		x						x				Allergens (M), SO ₂ (M), PAK (M)					Starch
Garlic powder	x	x		x						x				Allergens (M), SO ₂ (M), PAK M),					Starch
Garlic, minced	x	x		x						x				Allergen s (M), SO ₂ (M)					Starch
Ginger whole	x	x	x	x										Heavy metals (A					SO ₂ (M)
Ginger ground							x	x						Allergens (M)	x	x	x	x	
Herbs de Provence															x	x	x	x	
Juniper berries whole	x	x	x	x															
Juniper berries ground/Supplier 56502	x	x	x	x															
Laurel leaves, whole	x	x	x	x									x						
Mace whole	x	x	x	x															
Mace ground								X (1							x	x	x	x	
Marjoram rubbed	x	x	x	x							x		x	Allergens (M) ¹⁾					
Marjoram ground															x	x	x	x	
Meat tenderizer															x	x		x	
Mustard powder, oil reduced	x	x		x															
Mustard seeds	x	x		+x															

1) Origin depending

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	Optical control/ Impurities/ Sensory *	Humidity [%]	Essential oils [ml/100g]	Microbiology **	Apparent density [g/l]	Curcumin [%]	Aflatoxin [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy metals [mg/kg] Monitoring	Pesticide[mg/kg] Monitoring	Colour analysis	Insect infestation	Other Monitoring (M) Regularly (R)) Additionally (A)	Optical control	Humidity	Essential oils (ml/100g)	Microbiology (TPC)	Other
Nigella whole	x	x		x															
Nitrite pickling salt																			Nitrite Content
Nutmeg whole	x	x	x	x															
Nutmeg ground							x	x							x	x	x	x	
Onions roasted, Danish style	x													Microbiology (M)					
Onion kibbled	x	x		x						x				Allergens (A) Sulfite (M)					Starch
Onion granulate	x	x		x						x				Allergens (A) Sulfite (M)					Starch
Onion powder	x	x		x						x				Allergens (M) Sulfite (M)					Starch
Onion minced	x	x		x						x				Allergens (A) Sulfite (M)					Starch
Oregano rubbed	x	x	x	x							x								
Oregano ground															x	x	x	x	
Paprika-powder, hot															x	x	x	x	
Paprika-powder, sweet	x	x		x			x	x			x	x (M)		Allergens (A)					
Parsley	x	x		x						x ¹				Allergens (M ¹)					
Pepper black whole	x	x	x	x	x		x			x				PAK (M), piperine content (M)					
Pepper black ground															x	x	x	x	
Pepper green air dried	x	x	x	x	x		x			x									
Pepper green ground															x	x	x	x	
Pepper pink (Shinus Terebint.)	x	x	x	x															
Pepper white whole	x	x	x	x			x							Piperine content (M)					

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Analysis	Incoming goods analysis (all incoming goods)														Finished goods analysis (min 50%)				
	Optical control/ Impurities/ Sensory *	Humidity [%]	Essential oils [ml/100g]	Microbiology **	Apparent density [g/l]	Curcumin [%]	Aflatoxin [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy metals [mg/kg]] Monitoring	Pesticide[mg/kg] Monitoring	Colour analysis	Insect infestation	Other Monitoring (M) Regularly (R)) Additionally (A)	Optical control	Humidity	Essential oils (ml/100g)	Microbiology (TPC)	Other
Pepper white ground															x	x	x	x	
Pizza S. Mix															x	x	x	x	
Rework	x	x	x	x										See side 1					
Rosemary cut	x	x	x	x							x								
Rosemary ground															x	x	x	x	
Soup Seasonings	x	x		x															
Star-anis whole	x	x	x	x										PAK (PAK (A))					
Star-anis ground															x	x	x	x	
Thyme rubbed	x	x	x	x							x		x	Allergens (M ¹)					
Thyme ground															x	x	x	x	
Salts/ additives	x (M)																		