



Seite 1/5	Revision 33	<b>Working Instruction</b>	Reference QMH 5.1 Laboratory	 
Datum 30.12.2022	<b>Verfasser:</b> Heine	<b>WI Analysis Cluster Rawmaterial and Finished Goods</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>ETO</b>  <b>Goods of New Suppliers</b> <ul style="list-style-type: none"> <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>- Pesticides</li> <li>- Cumarin</li> <li>- Curcumin</li> <li>- Chlorate/Perchlorate</li> <li>- Schwermetalle</li> <li>- OTA/Afla</li> <li>- SO<sub>2</sub></li> <li>- 2,4-D</li> </ul> External Hints (Association/Press /RAFFS/GMO/Irradiation)	<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> Spice Blends : ETO (Rawmaterial)
<b>Monitoring</b>		<b>Salt-Blends</b>	If used : Nitrit/Nitrat
<b>Occasionally</b>		<b>Shelf Life Control</b>	Products, which analyses is done 15/25 months ago, repetition on microbiological analyses (Monitoring wise)
		<b>II. Further</b>	
		Drink water/Tap water	1 p/annum microbiology.
		Hygiene Controls of Machines Employers/Kitchen	Hands random wise, not announced, on particular occasion, min 1 p/annum
		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, Microbiology	Validation of Lab. Results	1 x p/a (Minimum) external Lab.
<b>Additives</b>	Monitoring, optical control		1 x p/a (Minimum) employees of our internal lab among each other.
<b>Purchases from Europe</b>	In this case we accept analyses of our suppliers		

The analyses cluster may be occasionally revised by executive management.

**Analysis Cluster**    R=Regularly, A= Occasionally, M= Monitoring, M1=Origin China, M2 = Origin Egypt, M3= Origin not Europe, RB =Risk Assessment

	Original Import Raw Material	Optical and Sensorical Control	Humidity	Etherical Oil (ml/100g)	Microbiology	Density [g/l]	Curcumin [%]	Ethyleneoxid/2-Chlorethanol (ECH)	Chlorate/Perchlorate mg/kg gem RB	PA µ/kg	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg] Lead + Cadmium	Pesticides ,incl Chlorpyrifos mg/kg <sup>M3</sup>	Colors	Insects	Allergens	Others
Intervall	R	R	R	R	R	R/M	R	R			R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Allspice heat-treated		x	x	x	x			x						M	M				
BIO Allspice whole re-cleaned heat-treated		x	x	x	x			x						M	x			M	
Anis heat-treated	x	x	x	x	x			x		M					M			M	Chlorpyrifos M, 2,4-D M
BIO Anise steam treated	x	x	x	x	x			x		M				M	x			M	Chlorpyrifos M, 2,4-D M
Basil	x	x	x	x	x			x	M	x		x		M	x		x	M <sub>2</sub>	Dioxin M, 2,4-D M
BIO Basil	x	x	x	x	x			x	M	x		x		M	x			M	Dioxin M, 2,4-D M
Caraway	x	x	x	x	x			x							M			M	
BIO Caraway	x	x	x	x	x			x							x			M	
Cardamom ground MYQ heat-treated		x	x	x	x			x						M	M				
BIO Cardamom, ground MYQ heat-treated.		x	x	x	x			x						M	x				
Cassia ground Cassia ground heat-treated	x	x	x	x	x			x				M	x	M	x			M	PAH M
BIO Cassia ground BIO Cassia ground heat-treated	x	x	x	x	x			x				M	x	M	x			M	
Customers Blends		x	x		x			x											see components
Chili Products heat-treated	x	x	x		x			x	M		M	M			M	M		M	Scoville M
BIO Chili, Powder heat-treated	x	x	x		x			x	M		M	M		M	x	M		M	Scoville M
Chive Roles	x	x	x		x			x		x		M		M	x				
Cloves		x	x	x	x			x						M	M				PAH M
BIO Cloves		x	x	x	x			x						M	x				PAH M
Coriander heat-treated		x	x	x	x			x						M	M			M	2,4-D X
BIO Coriander whole re-cleaned heat-treated		x	x	x	x			x						M	x			M	2,4-D X

	Original Import Raw Material	Optical and Sensorical Control	Humidity	Etherical Oil (ml/100g)	Microbiology	Density [g/l]	Curcumin [%]	Ethyleneoxid/2-Chlorethanol (ECH)	Chlorate/Perchlorate mg/kg gem RB	PA µ/kg	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg] Lead + Cadmium	Pesticides ,incl Chlorpyrifos mg/kg <sup>M3</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
Cumin heat-treated	X	x	x	x	x			x	M	x				M	x			M	
BIO Cumin heat-treated	X	x	x	x	x			x	M	x				M	X			M	
Curcuma ground heat-treated	x	x	x	x	x		x	x	M		x	M		M	x	X		M	
BIO Curcuma ground heat-treated.	x	x	x	x	x		x	x	M		x	M		M	x	x		M	
Curry heat-treated		x	x		x			x						M				A	see components
BIO Curry heat-treated		x	x		x			x						M				A	see components
Dill tips	x	x	x		x			x	M	X		M		M	x		x	M	
Fennel recleaned heat-treated		x	x	x	x			x	M	X				M	x			M	Pesticides only if not European Origin
BIO Fennel recleaned heat-treated		x	x	x	x			x	M	X				M	x			M	Pesticides only if not European Origin
Fenugreek heat-treated	X	x	x		x			x		X				M	x			M	
BIO Fenugreek heat-treated	x	x	x		x			x		X				M	x			M	
Four Pepper Spice Mix		x	x		x			x						M					See components
Garlic Products	x	x	x		x			x	M					M	M			M	Starch R, SO2 M, PAH M
BIO Garlic Products	x	x	x		x			x	M					M	x			M	Starch R, SO2 M, PAH M
Ginger ground heat-treated		X	X	X	X			x	M		x	X		M	M			M	SO2 M, PAH M
Bio Ginger ground heat-treated		X	X	X	X			x	M		X	X		M	X			M	SO2 . PAH M
Herbs de Provence		x	x		x			x				M		M					see components
Juniper Berries whole	x	x	x	x	x			x				M		M	x		X		
Laurel Leaves, whole semi-selected	x	x	x	x	x			x	M			M		x	x		X		PAH M

	Original Import Raw Material	Optical and Sensorical Control	Humidity	Etherical Oil (ml/100g)	Microbiology	Density [g/l]	Curcumin [%]	Ethyleneoxid/2-Chlorethanol (ECH)	Chlorate/Perchlorate mg/kg gem RB	PA µ/kg	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg] Lead + Cadmium	Pesticides ,incl Chlorpyrifos mg/kg] m3	Colors	Insects	Allergens	Others
Intervall	R	R	R	R	R	R/M	R	R			R	R	R	M	R/A/M	R	R	M/A	R/A/M/RB
Mace ground heat-treated		x	x	x	x			x			M	X		M	M				
BIO Mace ground heat-treated		x	x	x	x			x			M	X			X				
Majoram rubbed	x	x	x	x	x			x	M	X		M		M	x		x	M <sub>2</sub>	
BIO Majoram rubbed	x	x	x	x	x			x	M	X		M		M	x		x	M <sub>2</sub>	
Meat Tenderizer		X	X		X			x						M					
Mustard	x	x	x		x			x						M	M				
Mustard powder, oil-reduced	x	x	x		x			x						M	M				
Nigella heat-treated	x	x	x		x			x						M	M				
Nutmeg		X	X	X	X			x			X	X		M	M				
BIO Nutmeg ground H/T		X	X	X	X			x			X	X		M	X				
Onion products	X	X	X		X			x	M					M	M			M	Starch R, SO2 M,
BIO Onion products	x	x	x		x			x	M					M	x			M	Starch R, SO2 M, ETO)
Oregano	X	X	X	X	X			x	M	X		M		M	M		X		
Paprika Products	X	X	X		X			x	M		X	X		M	M <sub>1</sub>	X		M <sub>1</sub>	
Parsley	X	X	X		X			x	M	X		M		M	x			M	
Pepper green	X	X	X	X	X	M		x			M	M		M	x				
BIO Pepper green whole	x	x	x	x	x			x	X		M	M		M	x				
Pepper black heat-treated		X	X	X	X			x			M	M		M	M				PAH M, Piperin M,
BIO Pepper black heat-treated		x	x	x	x			x			M	M		M	X				
Pepper white heat-treated		x	x	x	x			x	M		M	M		M	x				
BIO Pepper white heat-treated		x	x	x	x			x	M		M	M		M	x				

Seite 5/5	Revision 33	<b>Working Instruction</b>	Reference QMH 5.1 Laboratory	SALZ RICHTER <small>GM</small> <small>RDH</small>
Datum 30.12.2022	Verfasser: Heine	<b>WI Analysis Cluster Rawmaterial and Finished Goods</b>		<b>AKO</b> <small>The Spice Company!</small>

	Original Import Raw Material	Optical and Sensorical Control	Humidity	Etherical Oil (ml/100g)	Microbiology	Density [g/l]	Curcumin [%]	Ethylendioxid/2-Chloretanol (ECH)	Chlorate/Perchlorate mg/kg gem RB	PA µ/kg	Aflatoxine [ppb]	Ochratoxin [ppb]	Cumarin [%]	Heavy Metal [mg/kg] Lead + Cadmium	Pesticides ,incl Chlorpyrifos mg/kg <sup>M3</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
Pink Pepper (Shinus Terebinthifolius)	x	x	x	x	x			x						M	x		x		
Roasted Onions Danish Style	x	x	M		M			x						M	M				
Rosmary cut heat-treated	x	x	x	x	x			x			M			M	x				
Thyme	x	x	x	x	x			x	M	X		M		M	x		x	M <sub>2</sub>	Pesticides only if Origin is note EU R

M<sub>1</sub> Only Origin China

M<sub>2</sub> Only Origin Egypt

Changings: Dried Herbs – Monitoring for OTA regarding “Änderungsmitteilung 16.08.22 OTA” 17.08.22: adjustment of changes from 16.08.22