

TECHNICAL SHEET
GRAINS OF PARADISE - *Aframomum melegueta*

Product code	IE.3204
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Version:	4

General characteristics

Cleaned, dried and bagged grains of *Aframomum melegueta* (Zingiberaceae)

Origin: Ivory Coast

Packaging format: various formats available.

Shipping and delivery: to be agreed with the customer, depending on the destination.

Not novel in food Novel Food Regulation (EU) 2015/2283

Composition of seeds:

- Vaniloids >1,5%
- Loss on drying: < 12%
- Foreign matter < 1%

Organoleptic characteristics

Pungent, peppery seed used as a spice and flavouring ingredient.

Brown/reddish color.

Traditionally used as: Digestive Aid, Anti-Inflammatory Properties, Weight Management, Antioxidant Rich, Cardiovascular Health, Pain Relief, Aphrodisiac Properties, Diabetes Management, Respiratory Support or Gastrointestinal Health promoter.

Microbiological characteristics

Total aerobic count: $\leq 1 \times 10^6$ cfu/g (ISO 4833-1)

Yeasts and moulds: $\leq 1 \times 10^5$ cfu/g (ISO 21527-2)

Escherichia coli: $\leq 1 \times 10^2$ cfu/g (ISO 16649-2)

Bacillus cereus: $\leq 1 \times 10^4$ cfu/g (ISO 7932)

Salmonella spp.: absent in 25 g (ISO 6579-1)

Non-GMO (Regulations (EC) No 1829/2003 and 1830/2003); BSE/TSE-free.

Free from allergens listed in Annex II of Regulation (EU) No 1169/2011; gluten-free.

Storage conditions

Shelf life: 48 months in original sealed packaging

Storage: store in a cool, dry place away from light.

