



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

CLOVE CG1

CG1 refers to hand-picked, premium quality cloves with uniform size, reddish-brown color, and intact heads. These cloves are high in essential oil content and are primarily used for culinary purposes, spice blends, and export due to their strong aroma, appearance, and purity.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING SUN DRIED AND HAND CLEANED

SENSORY PROPERTIES

APPEARENCE	Reddish-brown to dark brown with a glossy, clean surface
AROMA	Strong, Spicy and Aromatic
FLAVOUR	Intensely pungent, Warm, and Slightly bitter

PHYSICAL-CHEMICAL PROPERTIES

MOISTURE % MAX.	10%
HEADLESS % MAX.	3%
BABY % MAX.	1%
STEMS % MAX.	0.5%
ADMIXTURE %MAX	0.5%

MICROBIAL PARAMETERS

TOTAL PLATE COUNT (TPC)	<10 ⁵ CFU/g
YEAST AND MOLD COUNT	≤10 ³ CFU/g
SALMONELLA	Absent in 25g
E.Coli.	Absent in 1g

SHELF LIFE

When stored under proper and recommended storage conditions the product can withstand a duration of 12 to 24 months.

USES

Used for Culinary Delights: sweet and savory dishes, global cuisines like garam masala, Moroccan tagines, and five-spice powder.

ALLERGEN STATEMENT

Contains Eugenol may cause skin irritation, redness or swelling.

MYCOTOXIN

Products are routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

PACKAGING

packed in PP bags or jute bags to prevent moisture to pass through.

STORAGE

Store Clove CG1 in a cool, dry, and well-ventilated place, away from direct sunlight and moisture. Keep in airtight, food-grade containers to preserve its aroma, oil content, and prevent infestation.

GM DECLARATION

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by traceability/identity preservation systems including adequate separation.