



ROBUST MADAGASCAR

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PRODUCT DESCRIPTION

CLOVE CG3

CG3 grade cloves represent a high-quality standard. Clove CG3 is characterized by a slightly higher moisture content and minor imperfections. It is mainly used in food processing and industrial applications. CG3 cloves retain the distinctive aroma and flavor typical of cloves.

PRODUCT SPECIFICATIONS

PRODUCT PROCESSING SUN DRIED AND HAND CLEANED

SENSORY PROPERTIES

APPEARENCE	Reddish-brown to dark brown with a glossy, clean surface
FLAVOUR	Pungent, Slightly bitter, and Spicy
AROMA	Warm and Spicy clove scent, slightly milder than CG1

PHYSICAL-CHEMICAL PROPERTIES

MOISTURE % MAX.	12%
HEADLESS % MAX.	10%
BABY % MAX.	3%
STEMS % MAX.	1%
ADMIXTURE % MAX	1%

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 in culinary applications like baking, savory dishes, and spice blends for its strong, warm flavor. It's also used in traditional medicine, perfumes, dental products, and as a natural preservative and aromatic ingredient in various industries.

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 Jute bags or cartons to prevent moisture to pass through.

STORAGE

Store Cloves in a cool, dry, and dark place, in an airtight container to preserve its strong aroma and flavor. Avoid exposure to moisture, direct sunlight, and strong odors to maintain quality.

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.