

	PRODUCT SPECIFICATIONS: SAFFRON IN POWDER ISO III	Elaborated:	Cod.: PC-FT-03-18
		David Torregrosa	Ed.: 11
		Revised/Approved:	Date: 19/10/2021
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Description	Saffron is the dried stigma of the plant Crocus Sativus (Linn). Everlasting plant that produces a flower of purplish colour which stigmas are separated of the flower manually and dry up to the Sun or with soft heat. These stigmas are flexible, elastic filaments, of 20 - 40 mm. of length, dark red brilliant colour, a bit bitter flavour, and sweet and aromatic smell. The principal characteristics of a saffron are its power colouring owed principally to the "Crocine" (natural pigment very soluble in water), its smell due to the "Safranal" (essential oil derived from the oxidation of the “Crocine”) and its flavour attributable to the "Picrocrocine"															
Ingredients	100% natural product that comes from Crocus Sativus plant, pure, with no artificial colorants.															
Uses	Mainly used in Spain for paella rice, desserts, fish and meat dishes.															
Alergens	It does not contain any allergen as an ingredient.															
Packaging	125mg envelopes															
Storage conditions	Store in a cool and dry atmosphere, away from direct light to prevent loss of volatile fractions															
Shelf life	Under correct storage conditions: 3 years															
Labelling	Products supplied comply with current Labelling Legislation.															
Biological Specifications:	Escherichia Coli:	< 10 u.f.c/g.														
	Salmonella:	Abs./25g.														
	Anaerobios Sulfitoreductores:	< 1000 u.f.c/g.														
Physical & Chemical Specifications:	According to the raw materials used and the suppliers control followed, the Saffron in Powder distributed by Luis Penalva, S.L. does not exceed the limits stated on the Legislation about contaminants and toxic substances. Parameter’s limits are. <table><tr><td>Moisture</td><td>15% Max.</td><td>Picrocrocine</td><td>>40</td></tr><tr><td>Total Ashes</td><td>8% Max.</td><td>Safranal</td><td>20<X<50</td></tr><tr><td>Insoluble Ash ClH</td><td>2% Max.</td><td>Crocine</td><td>>120</td></tr></table> Benzo(a)pyrene ≤ 10 µg/kg Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluorantene and crysene ≤ 50 µg/kg				Moisture	15% Max.	Picrocrocine	>40	Total Ashes	8% Max.	Safranal	20<X<50	Insoluble Ash ClH	2% Max.	Crocine	>120
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Total Ashes	8% Max.	Safranal	20<X<50													
Insoluble Ash ClH	2% Max.	Crocine	>120													
Quality Control	This product has been elaborated with first quality raw materials, following our procedure and control stated in our Procedure System about Food Safety based on the International Standard BRC.															
Legislation	REAL DECRETO 2242/1984, de 26 de septiembre. Reglamentación Técnico – Sanitaria para la elaboración, circulación y comercio de condimentos y especias. *REGLAMENTO (CE) N° 396/2005 relativo a los límites máximos de residuos de plaguicidas en alimentos y piensos de origen vegetal y animal, así como sus posteriores modificaciones.															

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	*REGLAMENTO (CE) N° 1881/2006 por el que se fija el contenido de determinados contaminantes en los productos alimenticios, así como sus posteriores modificaciones. *REGLAMENTO (CE) N° 2073/2005 relativo a los criterios microbiológicos aplicables a los productos alimenticios y sus posteriores modificaciones *REGLAMENTO (UE) N° 10/2011 sobre materiales y objetos plásticos destinados a entrar en contacto con alimentos y sus posteriores modificaciones *REGLAMENTO (CE) N° 1935/2004 sobre los materiales y objetos destinados a entrar en contacto con alimentos y sus posteriores modificaciones
Manufacturer	Luis Penalva, S.L. Plaza Magdalena, 13 03660 Novelda (Alicante) Spain
Sanitary Reg. #	40.27505/A