

PRODUCT SPECIFICATION

Product Name		Fermented Turmeric (Already Processed with Sterilization)		
1	Product Origin	Japan		
2	Appearance	Powder Form and Brownish-Red (Exterior Package: Cardboard)		
3	Sensory	Rich and mild turmeric flavor with a roasted scent		
4	Moisture	Less than 5.0%		
5	pH	6.1(±1.0)		
6	Result	①	Standard plate count bacteria	Less than 300 units
		②	Coli forms	Negative
		③	Arsenic (as As ₂ O ₃)	Less than 2.0 ppm
		④	Heavy Metals (as Pb)	Less than 20.0 ppm
		⑤	BHC	Less than 0.2 ppm
		⑥	DDT(DDD,DDE Included)	Less than 0.2 ppm
		⑦	Dieldrin (Aldrin Included)	Not Detected
		⑧	Endrin	Not Detected
7	Ingredients	⑨	Curcumin	More than 2.0%
		⑩	Calcium	550-1000mg
		⑪	Sodium	Less than 100mg
8	Color		L	40.58 ± 7.0
			a	More than 7.0
			b	More than 34.8
9	Storage Requirements	Store in a place with proper food sanitation, away from heat, moisture, and direct sunlight. Tightly seal after opening, and store in the same way as before opening of product. Be extra careful with moisture.		
10	Handling Care	When fermented turmeric clings to clothes and etc, it becomes difficult to wash off, so be extra careful in handling the product.		
11	Expiration Date	5 years, if stored unopened in the way written above at a section of Storage Requirements.		