501 SPICES

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FROM MADAGASCAR

TECHNICAL DATA SHEET

WHOLE CLOVES – ORGANIC (BIO)

Syzygium aromaticum (L.) Merr. & L.M. Perry

1. PRODUCT IDENTIFICATION

Parameter	Specification
Product Name	Whole Cloves (Clove Buds) – Organic
Botanical Name	Syzygium aromaticum (L.) Merr. & L.M. Perry
Family	Myrtaceae
Country of Origin	Madagascar
Part Used	Dried, unopened flower buds
Process	Hand-harvested, sun-dried, hand-sorted, from certified organic plantations
Grade	Organic – Hand-Picked / Fair Average Quality
Organic Certification	Ecocert
HS Code	0907.21 (whole, neither crushed nor ground)

2. DESCRIPTION

Whole, sun-dried, unopened flower buds of the clove tree (Syzygium aromaticum), grown without synthetic pesticides, fertilizers or growth regulators, hand-harvested and naturally dried without chemical treatment.

Product is free from additives, artificial colorants, extraneous flavouring and irradiation. Grown, processed and traced under a certified organic supply chain, segregated from conventional production.

3. ORGANOLEPTIC CHARACTERISTICS

Parameter	Specification
Appearance	Whole, nail-shaped buds with a rounded head (calyx lobes) and a slender stem; mixed sizes typical of a hand-picked organic grade
Color	Reddish-brown to dark brown
Odor	Strong, warm, spicy-sweet, characteristic of eugenol
Taste	Pungent, hot, aromatic

4. PHYSICAL & CHEMICAL CHARACTERISTICS

Parameter	Specification
Moisture Content	max. 12%
Volatile (Essential) Oil Content	min. 15% (v/w, dry basis, in the bud)
Foreign / Extraneous Matter	≤ 1%
Headless Cloves	≤ 5%
Mother Cloves & Baby Cloves (admixture)	≤ 5%
Unattached Clove Stems	≤ 5% (additional tolerance over other extraneous matter, per ASTA practice)
Insect-Damaged / Defective Cloves	≤ 1%

5. PACKAGING

Villa Martin 25 Rue Labigorn | Cité Duplex Pile 32/12 | 501 Toamasina – Madagascar

trade@501-spices.com | +261 32 90 332 36

Packed in new jute bags with a food-grade LDPE inner liner, net weight 50 kg (alternative packing: 25 kg multi-wall kraft or PP bags, available on request). Each bag is labeled with the organic certification reference and lot number for full traceability.

Container loading: approx. 11 MT per 20' FCL; approx. 25 MT per 40' FCL. Palletization available on request.

6. STORAGE CONDITIONS

Store in a cool, dry, well-ventilated place, away from direct sunlight, heat and moisture, in tightly closed containers, physically segregated from non-organic products, in line with organic handling requirements.

7. SHELF LIFE

24 months from the packing date, under recommended storage conditions.

8. REGULATORY COMPLIANCE & ORGANIC CERTIFICATION

This product is intended to comply with:

- Regulation (EU) 2018/848 on organic production and labelling of organic products (EU Organic Farming Regulation)
- USDA National Organic Program (NOP, 7 CFR Part 205), where applicable to the destination market
- ISO 2254:2004 – Cloves, whole and ground (powdered) – Specification (reference standard)
- Regulation (EC) No. 396/2005 and subsequent amendments regarding Maximum Residue Levels (MRLs) for pesticides
- Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs
- ASTA Cleanliness Specifications for Spices, Seeds and Herbs (reference)
- Non-GMO, non-irradiated – grown without synthetic pesticides, fertilizers or growth regulators

Note: certified organic by Ecocert. Operator/certificate number and Transaction Certificate (TC) are issued per shipment and provided with each Certificate of Analysis (COA). Microbiological parameters (Total Plate Count, Yeast & Mold, E. coli, Salmonella spp.) and heavy-metal/pesticide residue results are available on request, per shipment.