

MANUFACTURER & EXPORTER OF SPICE POWDER, WHOLE SPICES, SEASONINGS AND DEHYDRATED VEGETABLES

www.zestnzingfoods.com

01 April 2025

CERTIFICATE OF ANALYSIS

Product Name	Green Cardamom Powder
HS Code	09083130
Packing	5, 10, 20, 25, 50 kg PP bags or Customized
Loading Capacity	12 MTS (20 Ft), 24 MTS (40 Ft)
Supply Period	All Year Around
Origin	India

Physical Analysis

Parameter	Specification	
Appearance/Color	Fine greenish-brown powder	
Taste/Flavor	Sweet, warm, and characteristic cardamom flavor	
Aroma	Strong, sweet, and pleasant	
Form	Powder	
Quality	Premium	

Chemical Analysis

Parameter	Maximum Allowable Limit
Moisture	12.00% Max
Total Ash	8.00% Max
Acid Insoluble Ash	1.00% Max
Volatile Oil	Min. 3.5%

Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count (TPC)	Max. 1x106 cfu/g
Yeast & Molds	Max. 1x104 cfu/g
Total Coliform	Max. 1x103 cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected

Storage Condition

Temperature: Store at < 25°C

• Humidity: Store in a Dry Place, < 60%

• Shelf-Life: 1 Year from the date of production



Plot 25, gate no 5, Muktidham Estate, Nikol, Ahmedabad 382350 INDIA.

E 221, sumel business park 3, Raipur, Ahmedabad-380002. INDIA

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Key Points

- 1. **Aromatic and Flavorful**: Green cardamom powder is known for its sweet, warm, and intense flavor.
- 2. Culinary Uses:
 - o Ideal for flavoring desserts, sweets, and baked goods.
 - o Commonly used in curries, rice dishes, and beverages like masala chai.
- 3. Health Benefits: Known for potential digestive, antioxidant, and breath-freshening properties.
- 4. **Premium Quality**: Made from finely ground, fully matured green cardamom pods to retain maximum aroma and taste.

Disclaimer.

The above information is intended as general product information and is established to the best possible accuracy. However, we cannot accept liability regarding the accuracy and precision of the above data. The purchaser of this product is responsible for verifying whether the application and declaration of this product comply with existing local laws.



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