




**Specification Spinach Powder**

Description 	Spinach Powder is spray dried using Spinach puree / paste produced from fresh, clean, green spinach in accordance with Good Manufacturing Practices. During this process, product quality is ensured by performing various Online Quality tests and final inspection of product prior to dispatch. Moreover, the process is controlled by PLC based system & there by maintained sensorial quality attributes of the final product.		
Parameter	Specification	Expressed as	Test Method
Physico-Chemical	Appearance	Green colored free flowing powder, free from hard lumps & extraneous matter	Visual & organoleptic
	Taste & Odour	Typical of cooked spinach	
	Colour	Green	
	Moisture	Maximum 5.0%	Moisture analyzer
	Total ash	Maximum 25.0 %	Muffle furnace
	pH of 5% solution	6.0 – 7.5	pH meter
	Total Acidity as Citric acid	Maximum 3.0 %	Titration
	Particle Size	Pass through US 40# screen with max. 5 % retention on screen	Sieve Test
Microbiological	Total Plate Count (cfu/g)	Maximum 10,000	FDA - BAM
	Yeast & Mould (cfu/g)	Maximum 100	
	E.coli	Absent in 1 gm.	
	Coliforms	Absent in 1gm.	
	Salmonella	Absent in 25gm.	
Packing	Spinach powder is packed into triple laminated aluminum foil bags with additional polyethylene bag & corrugated box.		
Weight	10 kgs two bags in one corrugated box.		
Storage Instruction:	Spinach powder is stored in a cool dry place & protected from rodents and insects. Material must be kept on pallets and away from wall.		
Shelf Life:	Recommended use of product is within one year of manufacturing.		
Certification	FSSC 22000, Halal , Kosher, USFDA Registered, SGF		

Doc. No.	Version # 02	Revision # 08	Page #		
FILMS.1.57Y	01.01.2015	15.04.2024	1 of 1	Prepared by (Functional Head)	Approved by (FSTL)