



MAISON ROYAL SPICES

EST. GUATEMALA

# The Catalogue

*Cardamom · Green Coffee · Heritage Spices*

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Single-origin · Volcanic terroir · Hand-selected

ROYAL SPICES GUATEMALA · COBÁN · ALTA VERAPAZ

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# Guatemala, in your hands.

This catalogue gathers our complete house — every grade of cardamom, every coffee profile and every heritage spice we currently export. Each product page in this document is the official Royal Spices specification sheet, identical to the one delivered with each lot.

Behind each entry stands a verifiable chain of custody, a single-origin lot and a member of the families who cultivate, harvest and select for our house. We invite you to compare, to request samples, and to begin a conversation with our trade desk.

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## ■ INTENSIVE GREEN / JUMBO / XL

# Intensive Green

## Jumbo / XL

The pinnacle grade. Bold emerald pods, hand-graded under daylight.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Elettaria cardamomum (Maton)
ORIGIN	Alta Verapaz, Guatemala (1,200–1,500 m a.s.l.)
CROP YEAR	Latest harvest, lot-coded
POD SIZE — JUMBO	≥ 8.0 mm
POD SIZE — XL	7.0 – 8.0 mm
POD COLOUR	Deep emerald / dark green, uniform
MOISTURE CONTENT	≤ 11.0 %
VOLATILE OIL (STEAM DIST.)	≥ 5.5 % v/w (typical 6.5 – 7.5 %)
EMPTY / LIGHT PODS	≤ 2.0 %
OPEN / SPLIT PODS	≤ 2.0 %
IMMATURE / SHRIVELLED	≤ 1.5 %
FOREIGN MATTER	≤ 0.5 %
CLEANLINESS	≥ 99.0 %
BULK DENSITY	290 – 320 g/L
AROMA / FLAVOUR	Eucalyptus, citrus zest, resinous depth
MICROBIOLOGY	Salmonella absent / 25 g — E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Natural sun & forced-air dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner · Vacuum / Foil on request
PALLET	20 × 25 kg = 500 kg, shrink-wrapped, ISPM-15
CONTAINER LOADABILITY	20'GP ≈ 10 MT · 40'HC ≈ 18 MT
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0908.31 — Cardamom, neither crushed nor ground

### SENSORY PROFILE

Eucalyptus

Citrus zest

Resinous depth

Lingering sweetness

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## ■ INTENSIVE GREEN / LARGE

# Intensive Green

## Large

Premium pods of consistent calibre. The workhorse of the connoisseur trade.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Elettaria cardamomum (Maton)
ORIGIN	Alta Verapaz, Guatemala (1,200–1,500 m a.s.l.)
CROP YEAR	Latest harvest, lot-coded
POD SIZE	6.5 – 7.5 mm
POD COLOUR	Bright deep green, uniform
MOISTURE CONTENT	≤ 11.0 %
VOLATILE OIL (STEAM DIST.)	≥ 5.0 % v/w (typical 5.5 – 7.0 %)
EMPTY / LIGHT PODS	≤ 3.0 %
OPEN / SPLIT PODS	≤ 3.0 %
IMMATURE / SHRIVELLED	≤ 2.0 %
FOREIGN MATTER	≤ 0.5 %
CLEANLINESS	≥ 99.0 %
BULK DENSITY	310 – 340 g/L
AROMA / FLAVOUR	Bright eucalyptus, sweet citrus, balanced finish
MICROBIOLOGY	Salmonella absent / 25 g — E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Natural sun & forced-air dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner · Vacuum / Foil on request
PALLET	20 × 25 kg = 500 kg, shrink-wrapped, ISPM-15
CONTAINER LOADABILITY	20'GP ≈ 10 MT · 40'HC ≈ 18 MT
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0908.31

### SENSORY PROFILE

Bright eucalyptus

Sweet citrus

Balanced finish

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## ■ INTENSIVE GREEN / MEDIUM

# Intensive Green

## Medium

Versatile premium calibre. Ideal for grinding, blending and Gulf coffee programmes.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Elettaria cardamomum (Maton)
ORIGIN	Alta Verapaz, Guatemala (1,200–1,500 m a.s.l.)
CROP YEAR	Latest harvest, lot-coded
POD SIZE	5.5 – 6.5 mm
POD COLOUR	Green, uniform
MOISTURE CONTENT	≤ 11.0 %
VOLATILE OIL (STEAM DIST.)	≥ 4.5 % v/w (typical 5.0 – 6.5 %)
EMPTY / LIGHT PODS	≤ 4.0 %
OPEN / SPLIT PODS	≤ 4.0 %
IMMATURE / SHRIVELLED	≤ 3.0 %
FOREIGN MATTER	≤ 0.5 %
CLEANLINESS	≥ 99.0 %
BULK DENSITY	320 – 360 g/L
AROMA / FLAVOUR	Warm green cardamom, gentle pungency, rounded sweetness
MICROBIOLOGY	Salmonella absent / 25 g — E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Natural sun & forced-air dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner · Vacuum / Foil on request
PALLET	20 × 25 kg = 500 kg, shrink-wrapped, ISPM-15
CONTAINER LOADABILITY	20'GP ≈ 10 MT · 40'HC ≈ 18 MT
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0908.31

### SENSORY PROFILE

Warm green

Gentle pungency

Rounded sweetness

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## ■ MIXED INTENSIVE GREEN / WHOLE PODS · TRADE BLEND

# Mixed Intensive Green

## Whole Pods · Trade Blend

Vivid green pods drawn straight from the harvest, blended across calibres. Versatile, dependable and beloved by spice blenders worldwide.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Elettaria cardamomum (Maton)
ORIGIN	Alta Verapaz, Guatemala (1,200–1,500 m a.s.l.)
CROP YEAR	Latest harvest, lot-coded
COMPOSITION	Unselected blend across Jumbo, XL, Large, Medium, Small
POD SIZE RANGE	4.5 – 8.5 mm (mixed)
POD COLOUR	Predominantly bright green, vivid and uniform across the lot
MOISTURE CONTENT	≤ 11.0 %
VOLATILE OIL (STEAM DIST.)	≥ 4.5 % v/w (typical 5.0 – 6.5 %)
EMPTY / LIGHT PODS	≤ 5.0 %
OPEN / SPLIT PODS	≤ 5.0 %
IMMATURE / SHRIVELLED	≤ 4.0 %
YELLOW / PALE PODS	≤ 5.0 %
FOREIGN MATTER	≤ 0.5 %
CLEANLINESS	≥ 99.0 %
BULK DENSITY	320 – 360 g/L
AROMA / FLAVOUR	Toasted, honeyed, gentle pungency, balanced green cardamom body
MICROBIOLOGY	Salmonella absent / 25 g — E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Natural sun & forced-air dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner · Vacuum / Foil on request
PALLET	20 × 25 kg = 500 kg, shrink-wrapped, ISPM-15
CONTAINER LOADABILITY	20'GP ≈ 10 MT · 40'HC ≈ 18 MT
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0908.31 — Cardamom, neither crushed nor ground

### SENSORY PROFILE

Toasted

Honeyed

Gentle pungency

Balanced green body

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## ■ MIXED INTENSIVE GREEN / CARDAMOM SEEDS (DECORTICATED)

# Mixed Intensive Green

## Cardamom Seeds (*Decorticated*)

Decorticated seeds extracted from intensive-green pods. Concentrated aroma for industrial and culinary use.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Elettaria cardamomum (Maton) — seeds only
ORIGIN	Alta Verapaz, Guatemala
CROP YEAR	Latest harvest, lot-coded
APPEARANCE	Hard, dark brown to black angular seeds
SIEVING	≥ 95 % through 4 mm / retained on 1.5 mm
MOISTURE CONTENT	≤ 13.0 %
VOLATILE OIL (STEAM DIST.)	≥ 4.0 % v/w (typical 4.5 – 5.5 %)
HUSK / PERICARP CONTENT	≤ 2.0 %
FOREIGN MATTER	≤ 0.5 %
INSECT-DEFILED / DAMAGED	≤ 1.0 %
BULK DENSITY	600 – 660 g/L
TOTAL ASH	≤ 8.0 %
ACID-INSOLUBLE ASH	≤ 3.0 %
AROMA / FLAVOUR	Intense cardamom, warm camphoraceous depth
MICROBIOLOGY	Salmonella absent / 25 g — E. coli < 10 cfu/g — TPC < 1.0×10 <sup>5</sup> cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Mechanically decorticated · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 kg multi-layer foil-lined bag · Vacuum / N2 flush on request
PALLET	20 × 25 kg = 500 kg, shrink-wrapped, ISPM-15
CONTAINER LOADABILITY	20'GP ≈ 10 MT (palletised)
SHELF LIFE	12 months sealed — store < 18 °C, RH < 55 %, away from light
HS CODE	0908.32 — Cardamom, crushed or ground (seeds)

### SENSORY PROFILE

Intense cardamom

Camphoraceous warmth

Deep aromatic body

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■ ARABICA WASHED / HUEHUETENANGO · 84 PTS SCA

# Arabica Washed

## Huehuetenango · 84 pts SCA

Specialty washed Arabica from Huehuetenango — the highest, driest non-volcanic region of Guatemala. Picked cherry-by-cherry, fermented under cool mountain night air and washed in spring water. An 84-point SCA cup of jasmine, honey and stone fruit.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Coffea arabica · Bourbon, Caturra, Catuai
ORIGIN	Huehuetenango, Guatemala (1,500–1,950 m)
CROP YEAR	2025/26 — lot-coded
PROCESS	Fully washed · 18–24 h ferment · Patio + raised-bed
CLASSIFICATION	SHB EP — Strictly Hard Bean, European Prep
SCA CUP SCORE	84 points
SCREEN SIZE	15 up (≥ 90 % retention)
COLOUR	Bluish-green, uniform
MOISTURE CONTENT	10.5 – 11.5 %
WATER ACTIVITY (AW)	≤ 0.60
DENSITY	720 – 760 g/L
DEFECTS (SCAA, 350 G)	Primary 0 · Full defects ≤ 8
FOREIGN MATTER	≤ 0.1 %
CUP PROFILE	Jasmine, orange blossom, honey, stone fruit · bright clean acidity
OTA (OCHRATOXIN A)	≤ 5 µg/kg (EU 1881/2006)
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Naturally dried · No fumigation · Non-irradiated
GMO STATUS	Non-GMO
PACKING	69 kg jute with GrainPro liner · vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 19.3 MT (280 × 69 kg)
SHELF LIFE	12 months — store < 20 °C, RH < 60 %
HS CODE	0901.11

### SENSORY PROFILE

Jasmine

Honey

Stone fruit

Bright clean acidity

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■ ARABICA NATURAL / SPECIALTY · 82 PTS SCA

# Arabica Natural

*Specialty · 82 pts SCA*

Highland micro-lots dried slowly with the cherry intact — floated, hand-sorted and turned daily on raised beds for up to twenty days. An 82-point SCA score with red-fruit sweetness, soft cocoa and a distinctive aged-tobacco body.

## TECHNICAL SPECIFICATION

<b>BOTANICAL NAME</b>	Coffea arabica · Bourbon, Caturra, Catuai
<b>ORIGIN</b>	Guatemalan highlands (1,300–1,700 m)
<b>CROP YEAR</b>	2025/26 — lot-coded
<b>PROCESS</b>	Natural · floated, hand-sorted, raised-bed 14–20 days
<b>CLASSIFICATION</b>	HB EP — Hard Bean, European Preparation
<b>SCA CUP SCORE</b>	82 points
<b>SCREEN SIZE</b>	15 up (≥ 85 % retention)
<b>COLOUR</b>	Yellow-green, uniform
<b>MOISTURE CONTENT</b>	10.5 – 11.8 %
<b>WATER ACTIVITY (AW)</b>	≤ 0.62
<b>DENSITY</b>	700 – 740 g/L
<b>DEFECTS (SCAA, 350 G)</b>	Primary 0 · Full defects ≤ 12
<b>FOREIGN MATTER</b>	≤ 0.2 %
<b>CUP PROFILE</b>	Light sweetness, red fruit, soft cocoa, tobacco body, syrupy finish
<b>OTA (OCHRATOXIN A)</b>	≤ 5 µg/kg (EU 1881/2006)
<b>MICROBIOLOGY</b>	Salmonella absent / 25 g · E. coli < 10 cfu/g
<b>PESTICIDE RESIDUES</b>	Compliant with EU Reg. 396/2005 MRLs
<b>TREATMENT</b>	Sun-dried · No fumigation · Non-irradiated
<b>GMO STATUS</b>	Non-GMO
<b>PACKING</b>	69 kg jute with GrainPro liner
<b>CONTAINER LOADABILITY</b>	20'GP ≈ 19.3 MT
<b>SHELF LIFE</b>	12 months — store < 20 °C, RH < 60 %
<b>HS CODE</b>	0901.11

## SENSORY PROFILE

Light sweetness

Red fruit

Soft cocoa

Tobacco body

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■ ROBUSTA / NATURAL · CROP 2025/26

# Robusta

## Natural · Crop 2025/26

Sun-dried Guatemalan Robusta from the volcanic Pacific foothills. The patient natural process amplifies what the soils give: deep cocoa, soft caramelic sweetness and a smoothness rare in the species. The heart of premium espresso blends.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Coffea canephora var. Robusta
ORIGIN	Guatemala — Pacific volcanic foothills (400–900 m)
CROP YEAR	2025/26 — lot-coded
PROCESS	Natural (sun-dried with cherry)
SCREEN SIZE	Screen 15 up · ≥ 90 % retention
COLOUR	Olive-green to amber-green, uniform
MOISTURE CONTENT	11.0 – 12.5 %
WATER ACTIVITY (AW)	≤ 0.65
DENSITY	700 – 740 g/L
DEFECTS (SCAA, 350 G)	Full defects ≤ 15
FOREIGN MATTER	≤ 0.2 %
CAFFEINE CONTENT	2.2 – 2.7 % (db)
CUP PROFILE	Cocoa, caramel, toasted nuts · low acidity, full body
OTA (OCHRATOXIN A)	≤ 5 µg/kg (EU 1881/2006)
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun & mech. dried · No fumigation · Non-irradiated
GMO STATUS	Non-GMO
PACKING	60 / 69 kg jute with GrainPro liner
CONTAINER LOADABILITY	20'GP ≈ 19.2 MT (320 × 60 kg)
SHELF LIFE	12 months — store < 20 °C, RH < 65 %, off-floor
HS CODE	0901.11 — Coffee, not roasted, not decaffeinated

### SENSORY PROFILE

Cocoa

Caramel

Toasted nuts

Smooth body

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■ CHILE COBANERO / HERITAGE · SMOKE-DRIED · COBÁN

# Chile Cobanero

*Heritage · Smoke-dried · Cobán*

Protected-origin chile from Alta Verapaz, smoke-dried over wood fires by Q'eqchi' Maya families. Fruity, deep, with a slow, glowing heat — the soul of Guatemalan cuisine.

## TECHNICAL SPECIFICATION

BOTANICAL NAME	Capsicum annum var. Cobanero
ORIGIN	Cobán, Alta Verapaz, Guatemala (Denomination of Origin)
CROP YEAR	Latest harvest, lot-coded
PROCESS	Wood-smoke dried — traditional Q'eqchi' Maya method
FORMS AVAILABLE	Whole pod · Crushed flakes · Fine powder
COLOUR	Deep brick-red to burgundy, smoke-glossed
HEAT (SCOVILLE)	30,000 – 50,000 SHU
CAPSAICIN (HPLC)	0.20 – 0.33 % (db)
ASTA COLOUR VALUE	≥ 90
MOISTURE CONTENT	≤ 12.0 %
VOLATILE OIL	≥ 0.4 % v/w
TOTAL ASH	≤ 8.0 %
ACID-INSOLUBLE ASH	≤ 1.5 %
FOREIGN MATTER	≤ 0.5 %
DAMAGED / DISCOLOURED	≤ 2.0 %
AROMA / FLAVOUR	Sweet smoke, dried plum, cocoa, slow lingering heat
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g · TPC < 1.0x10 <sup>5</sup> cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Naturally smoke-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	10 / 25 kg multi-layer foil-lined bag · Vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 8 MT (palletised)
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0904.22 — Capsicum, dried, crushed or ground

## SENSORY PROFILE

Sweet smoke

Dried plum

Cocoa

Slow glowing heat

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## ■ ALLSPICE — PIMIENTA GORDA / WILD-HARVESTED · WHOLE BERRIES

# Allspice — Pimienta Gordá

## Wild-harvested · Whole Berries

Hand-collected from native Pimenta dioica trees in the Maya forests of Petén and Alta Verapaz. Warm and complex — clove, cinnamon and nutmeg in a single berry.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Pimenta dioica (L.) Merr.
ORIGIN	Petén & Alta Verapaz, Guatemala (wild-harvested under shade canopy)
CROP YEAR	Latest harvest, lot-coded
PROCESS	Sun-dried whole berries · hand-sorted
BERRY SIZE	4.5 – 6.5 mm diameter
COLOUR	Reddish-brown to dark brown, uniform
MOISTURE CONTENT	≤ 12.0 %
VOLATILE OIL (STEAM DIST.)	≥ 3.5 % v/w (typical 4.0 – 4.8 %)
EUGENOL CONTENT OF OIL	65 – 80 %
TOTAL ASH	≤ 5.0 %
ACID-INSOLUBLE ASH	≤ 0.4 %
BULK DENSITY	480 – 540 g/L
EMPTY / SHRIVELLED BERRIES	≤ 2.0 %
FOREIGN MATTER	≤ 0.5 %
STEMS & EXTRANEOUS	≤ 1.0 %
AROMA / FLAVOUR	Clove, cinnamon, nutmeg, warm balsamic finish
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 / 50 kg jute with PE liner
CONTAINER LOADABILITY	20'GP ≈ 12 MT · 40'HC ≈ 22 MT
SHELF LIFE	24 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0907.10 / 0910.99 (per destination)

### SENSORY PROFILE

Clove

Cinnamon

Nutmeg

Warm balsamic

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■ BLACK PEPPER / SUN-DRIED · WHOLE PEPPERCORNS

# Black Pepper

## *Sun-dried · Whole Peppercorns*

Dense, oil-rich peppercorns, sun-dried on raised beds. Bright lingering pungency for premium grinders, charcuterie and fine dining programmes.

### TECHNICAL SPECIFICATION

<b>BOTANICAL NAME</b>	Piper nigrum L.
<b>ORIGIN</b>	Guatemala — Caribbean lowlands
<b>CROP YEAR</b>	Latest harvest, lot-coded
<b>PROCESS</b>	Sun-dried on raised beds · machine cleaned
<b>BERRY SIZE</b>	≥ 4.0 mm (FAQ) / ≥ 4.75 mm (MG-1 spec)
<b>COLOUR</b>	Black, uniform, lightly wrinkled
<b>MOISTURE CONTENT</b>	≤ 12.0 %
<b>BULK DENSITY</b>	≥ 550 g/L (typical 560 – 600 g/L)
<b>VOLATILE OIL (STEAM DIST.)</b>	≥ 2.0 % v/w (typical 2.5 – 3.0 %)
<b>PIPERINE CONTENT</b>	≥ 4.5 % (db)
<b>TOTAL ASH</b>	≤ 7.0 %
<b>ACID-INSOLUBLE ASH</b>	≤ 1.5 %
<b>LIGHT BERRIES</b>	≤ 2.0 %
<b>FOREIGN MATTER</b>	≤ 1.0 %
<b>PINHEADS &amp; BROKEN</b>	≤ 2.0 %
<b>AROMA / FLAVOUR</b>	Bright, woody, citrus-pine, lingering pungency
<b>MICROBIOLOGY</b>	Salmonella absent / 25 g · E. coli < 10 cfu/g
<b>AFLATOXINS</b>	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
<b>PESTICIDE RESIDUES</b>	Compliant with EU Reg. 396/2005 MRLs
<b>TREATMENT</b>	Sun-dried · No fumigation · Non-irradiated
<b>ALLERGENS</b>	None of the 14 EU declared allergens present
<b>GMO STATUS</b>	Non-GMO
<b>PACKING</b>	25 / 50 kg jute with PE liner · Vacuum on request
<b>CONTAINER LOADABILITY</b>	20'GP ≈ 18 MT · 40'HC ≈ 24 MT
<b>SHELF LIFE</b>	24 months — store < 20 °C, RH < 60 %
<b>HS CODE</b>	0904.11 — Pepper, neither crushed nor ground

### SENSORY PROFILE

Bright pungency

Woody

Citrus-pine

Lingering finish

#### ROYAL SPICES GUATEMALA S.A.

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■ CLOVES / WHOLE · HAND-PICKED · AROMATIC

# Cloves

*Whole · Hand-picked · Aromatic*

Sun-dried whole cloves with high eugenol content — sharp, sweet and warming. Selected for confectionery, mulled wines and global spice blends.

## TECHNICAL SPECIFICATION

BOTANICAL NAME	Syzygium aromaticum (L.) Merr. & L.M.Perry
ORIGIN	Guatemala (Pacific lowlands)
CROP YEAR	Latest harvest, lot-coded
PROCESS	Hand-picked · sun-dried
LENGTH	12 – 16 mm
COLOUR	Dark reddish-brown, uniform
MOISTURE CONTENT	≤ 12.0 %
VOLATILE OIL (STEAM DIST.)	≥ 14.0 % v/w (typical 16 – 18 %)
EUGENOL CONTENT OF OIL	≥ 80 %
TOTAL ASH	≤ 7.0 %
ACID-INSOLUBLE ASH	≤ 0.5 %
HEADLESS CLOVES	≤ 5.0 %
STEMS & MOTHER CLOVES	≤ 4.0 %
FOREIGN MATTER	≤ 0.5 %
BULK DENSITY	380 – 440 g/L
AROMA / FLAVOUR	Sharp eugenol, sweet, warm, slightly resinous
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 kg jute with PE liner · Vacuum on request
CONTAINER LOADABILITY	20'GP ≈ 10 MT (palletised)
SHELF LIFE	24 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0907.10

## SENSORY PROFILE

Sharp eugenol

Sweet

Warm

Resinous

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## ■ ACHIOTE — ANNATTO SEED / NATURAL COLOURANT · WHOLE SEED

# Achiote — Annatto Seed

## Natural Colourant · Whole Seed

Brick-red annatto seeds from native *Bixa orellana*. The traditional Latin American colourant for cheeses, butters and rice — earthy and mildly peppery.

### TECHNICAL SPECIFICATION

BOTANICAL NAME	Bixa orellana L.
ORIGIN	Guatemala (Pacific & Caribbean lowlands)
CROP YEAR	Latest harvest, lot-coded
PROCESS	Sun-dried whole seed · machine cleaned
COLOUR	Brick-red to deep orange-red, uniform
SEED SIZE	3 – 5 mm
MOISTURE CONTENT	≤ 12.0 %
BIXIN CONTENT (HPLC)	≥ 2.5 % (typical 2.8 – 3.5 %)
TOTAL CAROTENOIDS	≥ 2.7 %
TOTAL ASH	≤ 7.0 %
ACID-INSOLUBLE ASH	≤ 1.0 %
FOREIGN MATTER	≤ 1.0 %
DAMAGED / DISCOLOURED	≤ 2.0 %
BULK DENSITY	600 – 680 g/L
AROMA / FLAVOUR	Earthy, slightly peppery, faintly sweet
MICROBIOLOGY	Salmonella absent / 25 g · E. coli < 10 cfu/g
AFLATOXINS	Total ≤ 10 µg/kg · B1 ≤ 5 µg/kg (EU 1881/2006)
PESTICIDE RESIDUES	Compliant with EU Reg. 396/2005 MRLs
TREATMENT	Sun-dried · No fumigation · Non-irradiated
ALLERGENS	None of the 14 EU declared allergens present
GMO STATUS	Non-GMO
PACKING	25 kg multi-layer foil-lined bag · Vacuum / N2 on request
CONTAINER LOADABILITY	20'GP ≈ 18 MT
SHELF LIFE	18 months — store < 20 °C, RH < 60 %, away from light
HS CODE	0910.99

### SENSORY PROFILE

Earthy

Mildly peppery

Faintly sweet

Vivid colour

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