



■ 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

ROYAL SPICES GUATEMALA S.A.

Zona Pradera Empresarial · Torre 1 · Of. 605 · Zona 10 · Ciudad de Guatemala
+502 2354-6166 · info@royal spices.com.gt · www.royal spices.com.gt

Subject to our Terms & Conditions of Trade · Incoterms® 2020 · Governed by the laws of Guatemala · CRECIG arbitration.

Document Hash (SHA-256, first 16): 8F67D17BC2A1A0FC · Verify at /quality · Unauthorised reproduction prohibited.

