



■ 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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