



<b>SPECIFICATION SHEET</b>	<b>NO.: BSP-2023-02</b>
<b>PRODUCT NAME:</b>	
Brown Sumac – Powder	
<b>Varieties</b>	
<i>Rhus Coriaria</i>	
<b>COUNTRY OF ORIGIN</b>	
Iran	
<b>CERTIFICATION</b>	
EU Organic Certified by MAYACERT	
<b>PRODUCT DESCRIPTION</b>	
Dried sumac berries and powder are a great spice to rub on meat, fish, and chicken. They can be added to salad dressings or the salads themselves. you can add it wherever you would use lemon or lime. It's great on rice dishes and Kebab. It contains antioxidants that work to protect our cells from damage and reduce oxidative stress within the body.	
<b>STORAGE AND SHELF LIFE</b>	
Room temperature, away from direct sunlight / in dry and cool environment lasts 24 months.	
<b>PACKAGING:</b> Plastic in carton	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
Flavor: a sour, acidic flavor reminiscent of lemon juice.	
Aroma: typical of Sumac	
Texture: a soft powder, we do not feel the hard and rigid texture of Sumac pits while chewing	
Appearance: Brown powder, dried and ground berries of the sumac	
<b>PHYSICAL</b>	
Moisture: <10%	
Total ash: <12%	
Acid insoluble ash: <1.5%	
Added colors (natural and artificial): Negative	

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