

europa**n** **spice** services

food safe herbs & spices from source country

Who is Who?

- European Spice Services (ESS) , Part of the Kutas Group,
 - We are a leading spices & herbs & AD vegetables distributor in Europe
- Eko Services (EKO), a sustainable spice processing plant in Europe
 - Indonesian Spice Sourcing Services (ISSS)
 - Indian Spice Sourcing Services (ISSS)
 - Brasil Spice Sourcing Services (BSSS)
- China Spice Services (CSS) , a leading exporter of dehydrated garlic and bell pepper from China

European Spice Services Offices

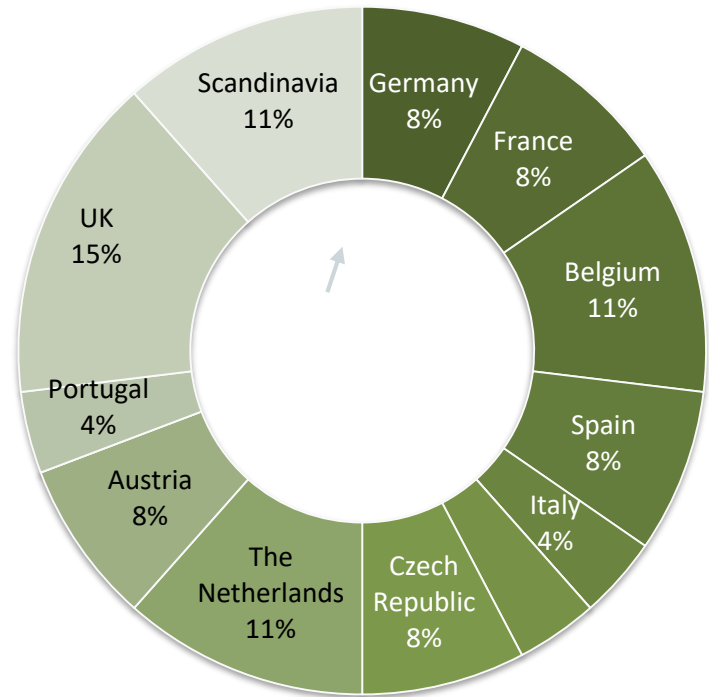


Product range

- Food Safe AD vegetables from CSS in China
 - garlic & onion & bell pepper
- Food Safe herbs from KUTAS in Turkey
 - Herbs: oregano, marjoram, basil, rosemary, thyme
 - Seed spices: cumin, coriander
- Food Safe Spices from EKO SERVICE in Belgium
 - Tropical spices: nutmeg, ginger, pepper
- Food Safe capsicums
 - chillies & paprika

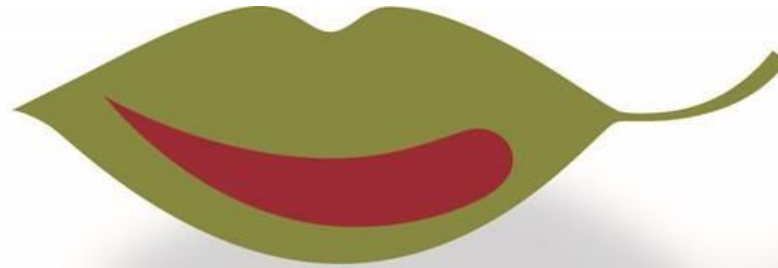


Representation per Country



Total : 90 active accounts





Eko Service

processed food safe spices & herbs



China Spice Services
Food safe A2 & F20 vegetables and spices from source country

Processing competencies

- Pre cleaning:
 - Sieving, destoning, air separation, metal detection
- Steam Sterilisation
- Milling
- Cutting
- Blending
- Packing



Product Portfolio

- Specialty spices processed locally in Belgium due to complexity of the product and/or difficult supply chain at source country
- Freshly milled to obtain the best organoleptic characteristics
 - Freshly milled nutmeg
 - Freshly milled black Pepper
 - Freshly milled white pepper
 - Freshly milled ginger



Indonesia Spice Sourcing Services

Farm to fork Nutmeg

- Nutmeg is grown on the Nord Sulawesi islands
- Siau and Sangihe Island



3000mtonnes nutmeg growing



Indonesia Sourcing Services collection center at Sangihe Island

Collection center in Naha

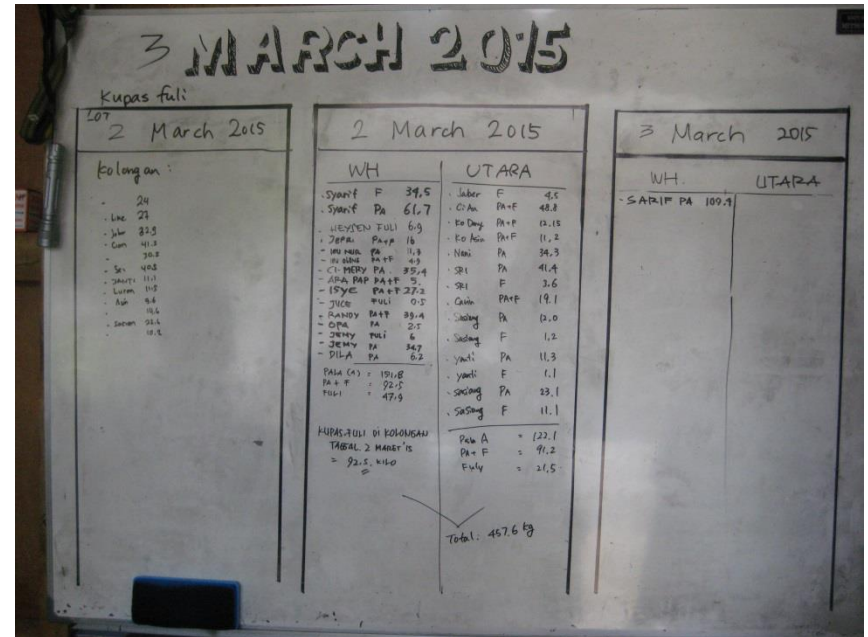
Local & Japanese management



Farm to Fork traceability

Local farmer brings nutmeg to
Indonesia Sourcing Service Center

Daily registration of nutmeg



Nutmeg drying center

Air circulation



Temperature and moisture control

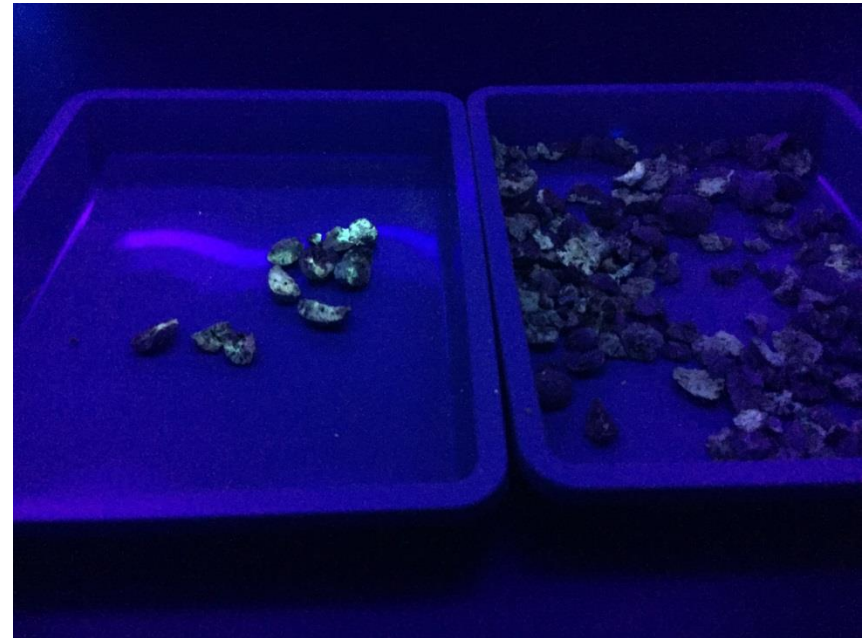


UV light hand selection: our guarantee on aflatoxine control

**20 experienced workers make
hand selection under UV light**



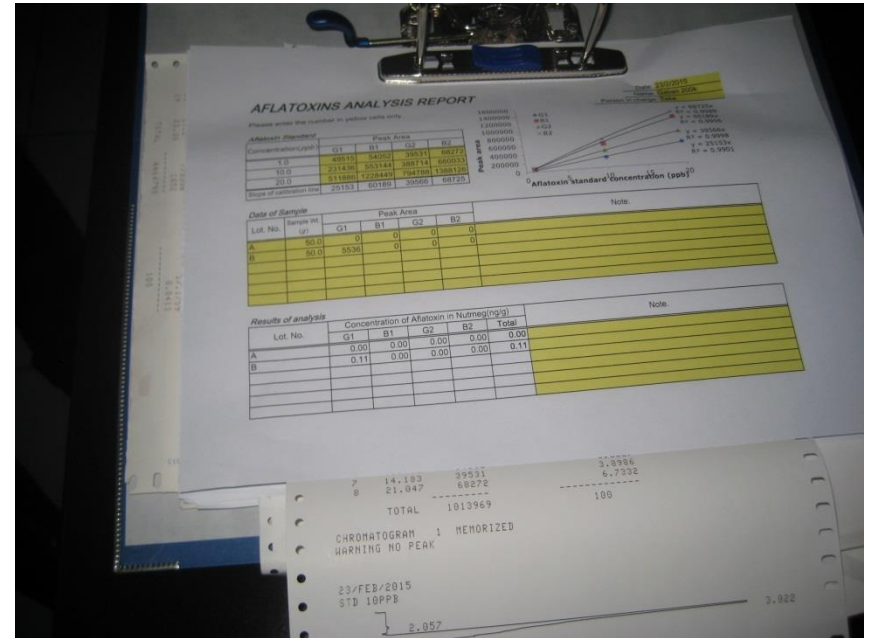
**Aflatoxine contaminated nutmeg
pieces get removed**



Indonesia Sourcing Service inhouse lab

Inhouse Aflatoxine & OTA testing

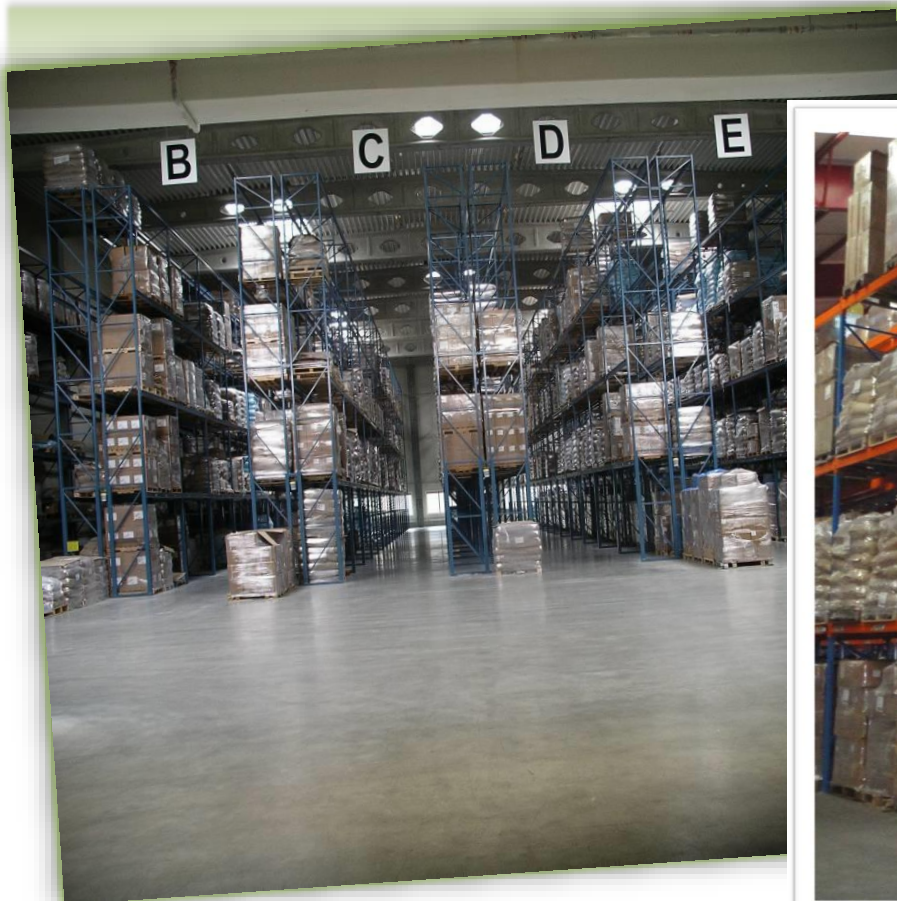
COA prior to shipment

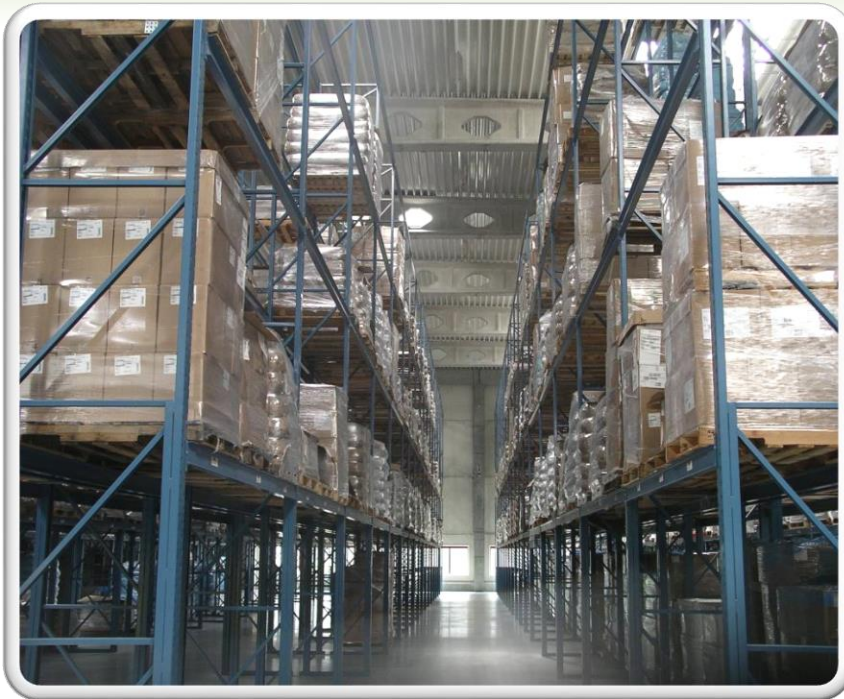


Container loading & shipment to Europe



ESS dedicated spices warehouse for 3500 pallets





- Modern warehouse meeting the high requirements of our customers, with the following services:
 - Clearing & Forwarding
 - Material handling: palletisation and labeling
 - Storage and warehouse management
 - Transport management throughout Europe
 - A courier service 24-48 hours service throughout Europe



EKO PROCESSING = one of the few spice processing units left in Europe!



- Factory
 - BRC 7 A certified
 - Nutmeg raw material enters warehouse
 - 6 Processing steps
 - Steam sterilization
 - Milling
 - Sieving
 - Blending
 - Metal detection
 - Packing



A focus on freshly milled spices

Pesticides, afla, OTA controlled RM!

A focus on pure product!

Safe Steril steam sterilizer



Hammer mill



3 milling lines



Milling room

Alpine mill



Urschel cutting machine



Urschel cutter



- Special cut & cracked spices
 - Tea
 - Ginger
 - Turmeric
 - Black, white & green pepper
 - Nutmeg & mace
 - Bell pepper
 - Onion
 - Cassia & cinnamon



Inhouse laboratory



Third party laboratory testing



Testing procedures

- Inhouse
 - Particle size
 - Density
 - Organoleptical evaluation
 - VO
 - Moisture
- Third party accredited laboratories (Eurofins)
 - Afla & OTA
 - Micro
 - TPC
 - Y/M
 - Coliformes
 - E coli
 - Salmonella
 - Pesticides

BRC & organic certified

Certificate



BRC Global Standard for Food Safety

TÜV NORD INTEGRA bvba (CB number: 011), certification and inspection body for agriculture and food processing, accredited by BELAC and recognized by the British Retail Consortium declares that the company mentioned below is audited by TÜV NORD INTEGRA and is complying with the requirements of the BRC Global Standard for Food Safety (issue 7, January 2015) for the mentioned site and scope.

Ekoservice bvba

Rue des Journaliers 13, 7822 Ghislenghien, Belgium
Company Number: 0473923687

Main activity : Processor

Subcontracted manufacturing of organic products

CERTISYS sprl/bvba/GmbH

Rue Joseph Bouché 57/3
B-5310 Bolinne
TÉL 32(0)81 60 03 77 - FAX 32(0)81 60 03 13

K. Maria Hendrikaplein 5-6
B-9000 Gent
TÉL 32(0)9 245 82 36

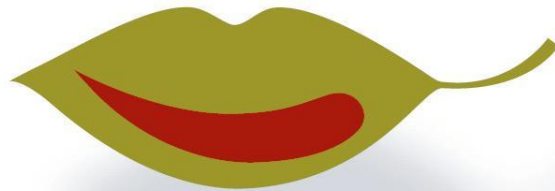
SIÈGE SOCIAL/MAATSCHAPPELIJKE ZETEL
Av. de l'Escrime, 85 Schermlaan
B-1150 Bruxelles/Brussel
TEL 32(0)2 779 47 21

www.certisys.eu - info@certisys.eu - TVA/BTW BE 0445.344.915 - RPM/RPR Bruxelles/Brussel - BANQUE/BANK 001-2525235-13



europaen spice services
food safe herbs & spices from source country

Your contact in Europe



europaean **spice** services

food safe herbs & spices from source country

Kleine Dweersstraat 75
9140 Temse
Belgium

Tel: 003237715789

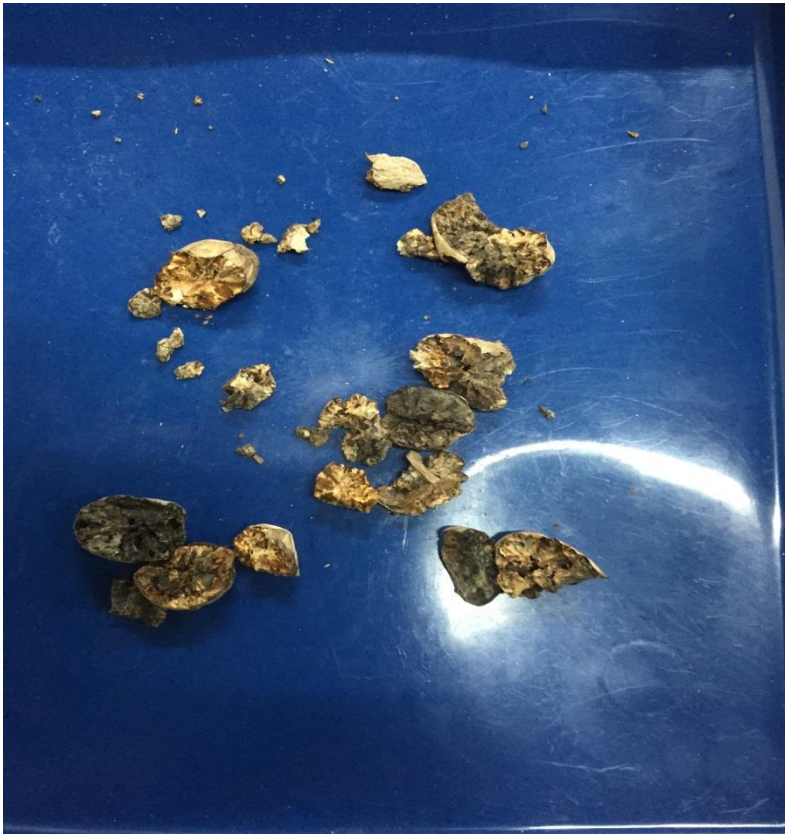
Fax: 003237712537

E-mail: info@spices.be

Nutmeg



Adulteration in nutmeg



- By adding product identical fillers
 - BWP nutmeg
 - Nutmeg fruit
 - Nutmeg shells
 - Nutmeg spent

Nutmeg fruit



Mace, nutmeg in shell, nutmeg fruit



After drying: cracking & grading

Dried nutmeg in shells



Individual cracking and grading



Critical quality parameters

- Freshly milled nutmeg
 - Made from 100% sound shrivel Siau Indonesian nutmeg
 - Crop year 2017
 - Min 5% VO after steam sterilisation & milling
 - No dark black spots
 - A fresh light brown color
 - Good fresh flavor
 - Typical bitter nutmeg taste
- Adulterated nutmeg
 - Made from:
 - Indonesian BWP nutmeg
 - Indonesian old crop nutmeg
 - Nutmeg shells
 - Nutmeg fruit powder
 - < 5% VO after steam sterilisation
 - Dark black spots
 - Dark dry off brown color
 - Off flavor
 - A 'woody' and/or 'tongue tingling' taste when shells and fruits are added.

Product demonstration

- Pure Indonesian Siau nutmeg sound shrivels
- Pure Indonesian Siau nutmeg ground > 5% VO
- Indonesian BWP nutmeg
- Indian – Papua nutmeg
- Indonesian nutmeg shells
- Indonesian nutmeg fruit & powder
- Adulterated nutmeg ground with < 5% VO

Black pepper



Product identic fillers used for milling

- Mechanical Decortication from black pepper into white pepper.
- The skins retained from decortication are added into black pepper ground.
- Pin heads & light berries: are immature pepper corns
- Spent / deoiled pepper

Quality parameters pepper

- Black pepper milled
 - VO > 1,5%
 - Piperine > 3,5%
 - Organoleptical: light grey color
 - A fresh and typical flavor
- White pepper milled
 - VO > 1,5%
 - Piperine > 3%
 - Organoleptical : light creamy white color
 - A fresh and typical flavor

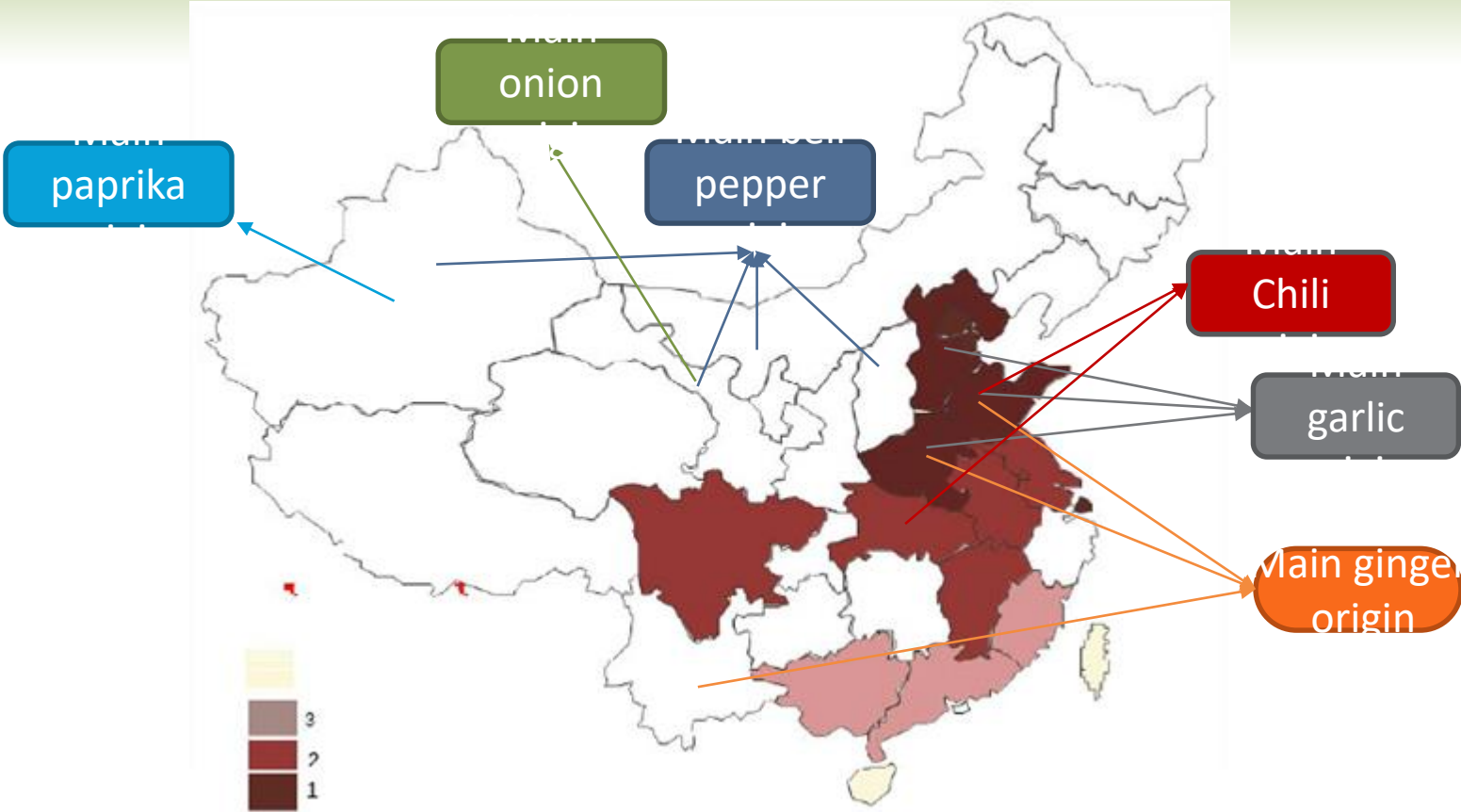
Product demonstration pepper

- Whole black & white pepper corns
- Black pepper lights & pin heads
- Black pepper spent
- White pepper skins
- Freshly milled Black pepper ground
- Black pepper milled with product identic fillers

Garlic peanut crisis

- An example of unintentional cross contamination of traces of peanut in garlic coming from the upper supply chain beyond the processors control as a result of
 - crop rotations garlic with peanut as a general farming practice in China

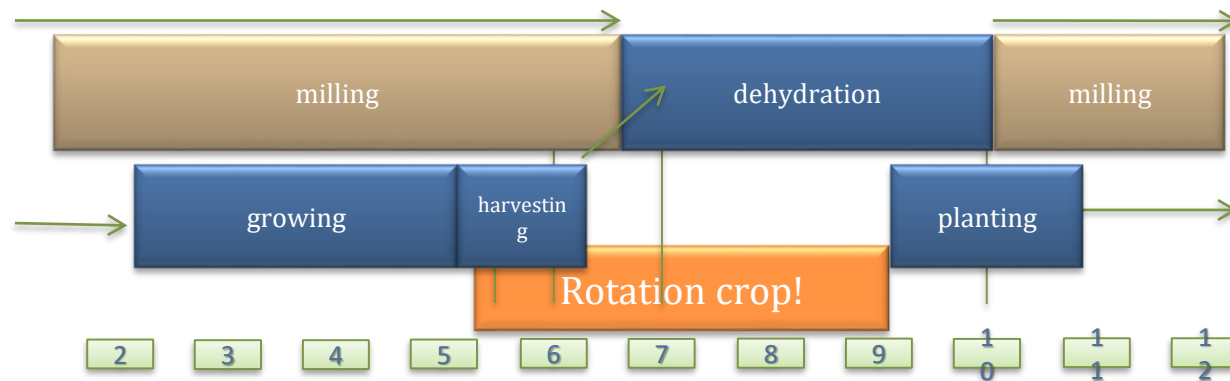
China Main Peanut Origin



Root Cause:
Upper supply Chain

Crop Rotation Peanut Allergen

- Bigger number of farmers, smaller farms
- Rotation crop: Corn / Cotton / Chili / Peanut



Root Cause:
Supply Chain

Crop Rotation



Peanut is planted in the beginning of May while fresh garlic is harvested.



Root Cause:
Supply Chain

Crop Rotation



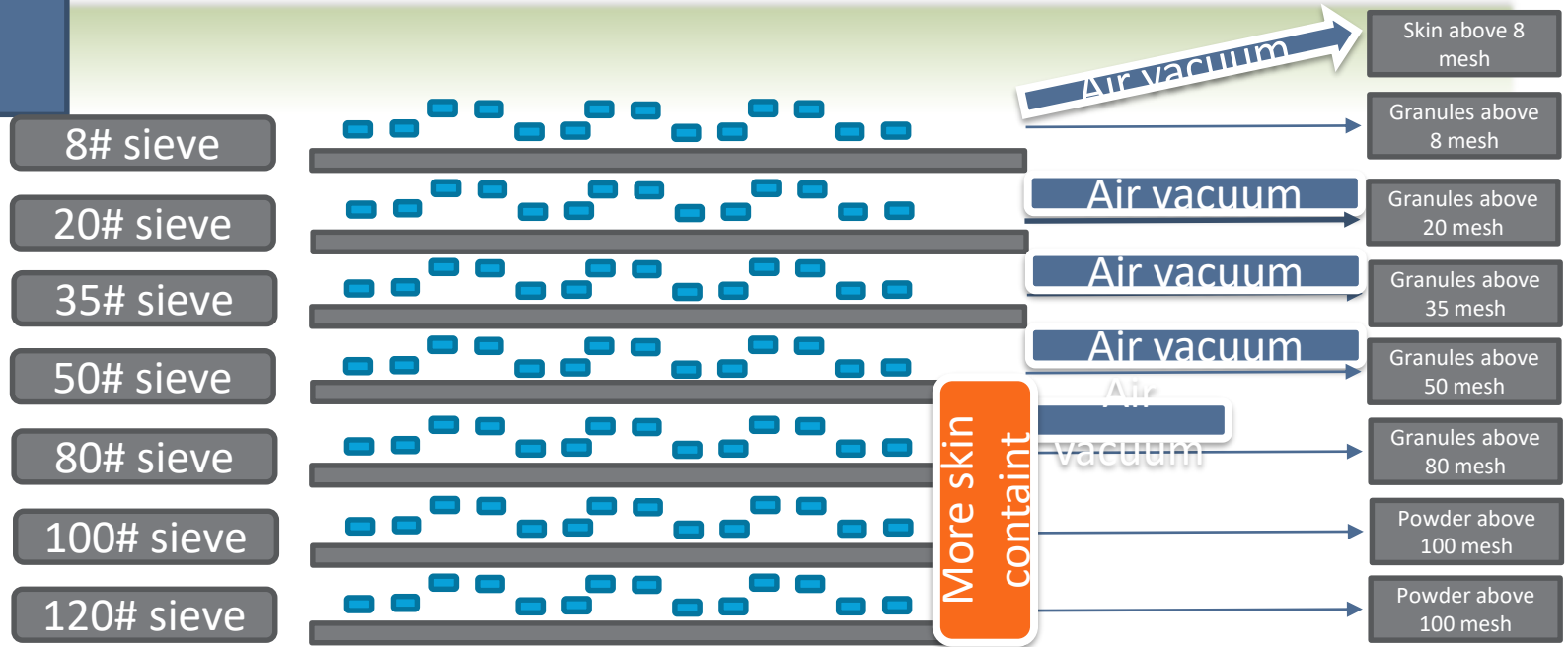
Peanut shell traces are in
the soil from previous
crop



What possibly contains peanut **allergen**



Root Cause:
Production
structure



Solutions: contract farming with traceability to the field



Farmers and on site team - Management



Correction at processing Roots cutting



Additional washing prior to dehydration



How do we ensure a peanut allergen free product

- A. Selecting suppliers who have a proper allergen control procedure
- B. Buying from **contracted fields** , **own fields**– excluding crop rotation with peanuts
- C. Upper Supply Chain control raw material
- D. Cutting away roots and removing skins which may give contamination. Extra washing stages. Final product will be root cut.**
- E. Testing on peanuts at different stages of the production process – soil – flakes – finished material and material check.
- F. Before shipping, testing of the final product at Eurofins hamburg, testing protein and not total peanut.
- G. Delivery of Allergen free product through our risk analysis with COA from Eurofins Hamburg (test method: Peanut ELISA Kit II (Art. Nr. M2116). Retesting should be done at the same lab with the same method.



Thank you!

Raf Nonneman

CEO

European Spice Services NV



China Spice Services

Food safe A1 & F10 vegetables and spices from source country