

M/S NEXVIRA ASR GLOBAL™

International Spice Export Safety & Quality Compliance Manual

Official Technical Documentation Specifying Mandatory Safety Measurements, Quality Controls, and International Regulatory Compliance Criteria for Global Spice Shipments.

1. SCOPE OF COMPLIANCE OVERVIEW

This document outlines the strict technical safety measurements, hygienic practices, and contaminant thresholds enforced across all processing plants, storage units, and logistics corridors managed by **M/S NEXVIRA ASR GLOBAL™**. These benchmarks guarantee that our agricultural exports—specifically premium Turmeric (Haldi), Cumin (Jeera), and associated whole spices—meet or exceed the statutory requirements of the United States Food and Drug Administration (US FDA), European Union (EU) Food Safety Authorities, and global food manufacturing standards.

2. MANDATORY PRODUCT QUALITY & CHEMICAL SAFETY PARAMETERS

Before any agro-commodity cargo is permitted to proceed with container stuffing, composite pre-shipment samples are drawn at origin and analyzed by ISO/IEC 17025 accredited independent testing bodies (such as SGS or Eurofins). The following parameters represent our non-negotiable baselines:

Moisture Control	<ul style="list-style-type: none">• Whole Turmeric Fingers: Maximum 10.0% moisture volume.• Whole Cumin Seeds (Jeera): Maximum 9.0% moisture volume.• Critical measurement enforced to completely suppress the growth of molds and pathogenic fungi (specifically <i>Aspergillus flavus</i>) during multi-week maritime transit.
Adulteration & Dyes	<ul style="list-style-type: none">• Absolute Zero Tolerance (0.0%): Total ban on the use of industrial coloring agents, synthetic enhancers, and chemical stabilizers.• Every batch is strictly verified free from toxic heavy-metal pigments such as Lead Chromate, Metanil Yellow, and Sudan dyes.
Pesticide & MRL Thresholds	<ul style="list-style-type: none">• Full conformity with destination market Maximum Residue Limits (MRLs).• Rigorous multi-residue gas and liquid chromatography scanning to ensure chemical compliance with both EU statutory thresholds and US EPA regulations.

3. MICROBIOLOGICAL SAFETY LIMITS

To ensure the highest biological safety for immediate human consumption and industrial spice processing lines, cargo logs must prove full adherence to the following limits:

- **Salmonella spp.:** Absent entirely in 25 grams (Zero Tolerance).
- **Escherichia coli (E. coli):** Less than 10 CFU per gram max.
- **Yeast and Molds:** Maximum 10^3 CFU per gram.

- **Aflatoxins (B1, B2, G1, G2):** Total absolute limits under 4.0 ppb (parts per billion) for European destinations and under 20.0 ppb for United States borders.

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4. PROCESSING PLANT HYGIENE & GOOD MANUFACTURING PRACTICES (GMP)

All contracted manufacturing mills, double-polishing units, and sorting facilities supplying our export desk must operate under strict, verified hazard control rules:

- **Mechanical Sorting & Multi-Stage Cleaning:** Raw mandi lots must pass through multi-tiered sifters, heavy-duty de-stoners, and advanced **Sortex-laser color sorters** to achieve a minimum 99.5% physical purity baseline, eliminating all foreign organic matter, stones, dust, and plant debris.
- **Magnets and Metal Interceptors:** High-intensity rare-earth rare magnets (minimum 10,000 Gauss power) must be installed at all gravity-feed drop-chutes and crushing intake hoppers to intercept any stray ferrous fragments before final packing.
- **Personal Protective Equipment (PPE):** All processing staff must wear protective hairnets, sanitized gloves, face masks, and dedicated clean-room protective uniforms during packing cycles to eradicate cross-contamination risks.

5. WAREHOUSING, PACKAGING, AND MARITIME LOGISTICS CONTROLS

Spices are volatile and highly sensitive to external odors, temperature spikes, and moisture variance. Our logistics chain locks in strict protections:

Export-Ready Packaging	Only brand-new, premium, heavy-gauge non-toxic Multi-layer Jute bags or high-density food-grade woven Polypropylene (PP) bags are deployed. Bags are securely machine-stitched immediately following origin weight validation.
Container Inspection Protocols	Before empty ocean containers are released for cargo loading at port terminals, our inspection desks run a comprehensive test to verify they are 100% airtight, structurally sound, free from water leaks, rust-free, and clean from any residue or odor of previous cargo.
Condensation & Moisture Mitigation	To combat "container sweat" caused by extreme temperature variations across maritime channels, container walls are heavily lined with thick Kraft paper insulation, and high-capacity silica-gel desiccant bags are hung throughout the cargo space.

VERIFICATION & LEGAL STATUS STATEMENT

M/S NEXVIRA ASR GLOBAL™ operates as a legally verified and registered international trading establishment in India. All shipments move under valid, officially validated statutory frameworks including the Indian Goods and Services Tax Network (GSTIN), formal Import-Exporter Codes (IEC), and active regulatory registrations with APEDA and the Spices Board of India.

Global Procurement, Quality Assurance & Compliance Desk

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