# Allspice milled organic

Designation: allspice milled

**Description:** The half-ripe, fermented berries of the allspice tree are dried and ground. The fine powder obtained has a light to dark brown colour and a spicy aroma. The flavour is sweet and spicy and is reminiscent of cloves, ginger, nutmeg and cinnamon. It adds a special flavour to marinades, sauces and sweet baked goods. It is also an ingredient in spice blends for gingerbread, mulled wine and curry.

**Preparation:** Organic allspice can be used in many different ways in the kitchen. It refines savoury dishes such as marinades, sauces and vegetable dishes as well as sweet baked goods.

Ingridients: allspice milled\*

Raw food: No Fairtrade: No Gluten-free: No Vegan: Yes Superfood: No

Naturally gluten-free: No Plastic-free: No

Plastic-free: No Organic: Yes Value Pack: No

ECO Control Point: DE-ÖKO-003

### Zum Produkt

#### Nährwerte

#### Unzubereitet pro 100 g

Calorific value kj	1456 kj
Calorific value kcal	348 kcal
Fat	8.7 g
Of which saturated fatty acids	3.1 g
Carbohydrates	50.5 g
Of which sugar	48 g
Fibers	21.6 g
Protein	6.1 g
Salt	0.2 g
acids  Carbohydrates  Of which sugar  Fibers  Protein	48 g 21.6 g 6.1 g

## Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein

<sup>\*</sup> from controlled organic cultivation

Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein