Creative Enzymes®

Black Caraway Seed Powder

Cat. No. CEFX-323

Lot. No. (See product label)

Introduction

Description	Powder made by washing, drying and grinding Black Caraway Seed. It contains protein, dietary fibre, unsaturated fatty acids (e.g. linoleic acid), minerals (e.g. iron, calcium, magnesium) and vitamins.Black Caraway Seed is rich in antioxidants such as alkaloids, saponins and volatile oils (the main constituents are carvacryl ketone and thymol).
Applications	Food & Beverage Used as a natural flavoring, widely used in bread, cakes, biscuits, salad dressings, soups, sauces and other foods. It can be added to tea, juice or nutritional drinks to add flavour and health value. Nutraceuticals Used in dietary supplements to support immune, digestive and cardiovascular health. Can be packaged as a powder on its own or mixed with other botanical powders to make a functional meal replacement powder. Personal Care For its antioxidant properties, it can be added to skin care products to help moisturise and fight ageing. Traditional Medicinal Use Used in herbal remedies to relieve symptoms of colds, indigestion and chronic inflammation.

Product Information

Species	Nigella Sativa
Source	Seed
Appearance	Dark brown powder
Purity	100%

Usage and Packaging

Package	25KG/Drum with double plastic bag of foodstuff inside

Storage and Shipping Information

Storage	2 years under well storage situation and stored away from direct sun light