

# SAFETY IN SPICES, A TOP PRIORITY

ETO treatment is widely recognized for its exceptional ability to eliminate harmful microbes, including bacteria, fungi, and other pathogens. The process involves exposing spices to a controlled environment where Ethylene Oxide gas penetrates the packaging and reaches every nook and cranny, effectively eradicating potentially harmful microorganisms. This ensures that the spices remain safe for consumption, minimizing the risk of foodborne illnesses. With ETO treatment, you can trust that the spices you enjoy are free from microbiological contaminants.

# PROLONGED SHELF LIFE:

Spices are highly susceptible to degradation caused by factors such as moisture, light, and oxygen, leading to a loss of flavor, aroma, and color. ETO treatment offers a significant advantage by extending the shelf life of spices.

Through the elimination of spoilage-causing microorganisms, ETO treatment helps inhibit the growth of mold and bacteria, effectively reducing the chances of deterioration. By preserving the freshness and quality of spices for an extended period, ETO treatment ensures that your culinary creations are always infused with rich, vibrant flavors.

# RETAINED NUTRITIONAL VALUE

One of the major concerns when processing spices is the potential loss of their nutritional value. ETO treatment addresses this concern by providing a gentle and non-thermal sterilization method. Unlike traditional heat treatment, ETO treatment operates at lower temperatures, minimizing the degradation of essential nutrients present in spices. As a result, the treated spices retain their nutritional content, allowing you to add a healthy touch to your favorite dishes without compromising on taste.





## Overview of Industrial Sterilization Procedures & Effectiveness of ETO Method on Global Scale



## STERILIZING ALL POWDERED SPICES

### ETO Sterilization and Food

The American Spice Trade Association (ASTA) stated "In the U.S., we grow some onion, garlic and chilies. Canada is a major producer of mustard seed. Virtually everything else is imported and has always been imported." That trade association also reported that ethylene oxide treatment is estimated to be used for 40 to 85% of spices. Per 10CFR85, the US FDA has approved ethylene oxide fumigation for Raw spices, Dehydrated Vegetables, and Spice blends that do not contain salt. The following Items are Sterilized for Local Sale and Export Purposes by ETO Worldwide:

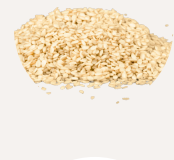
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**Ispaghool**



**Cumin Seeds**



**Sesame Seeds**



**Pepper Corn**



**Fennel Seeds**



**Red Chilli**



**Curry Leaves**



**Morinnga Leaves Powder**



**Ginger Powder**

- Fennel Seed powder
- Food supplements
- Chat masala
- Masala
- Turmeric powder
- Grounded nutmeg
- Dried shallots
- Capsicum Annuum
- Organic spice mix
- Cumin seeds
- Peppers
- Boswellia Serrata extract
- Natural sesame
- Food supplement
- Seasoning paste
- Seasoning sauce
- Botanica
- Food supplement
- Neem Herbal Capsule
- Curry
- Spices (curry)
- Fruit powder (Amla Powder)
- Condiment sauce
- Black pepper
- Senna Extract
- Turmeric
- Curry leaves
- Zinc gluconate
- Boswellia serrata extract
- Crushed chilli
- Spice blends
- Ispaghool
- Moringa powder
- Linseed
- Curcumin
- Ginger extract
- Ashwagandha extract
- Black pepper
- Black pepper extract
- Guar gum
- Fenugreek
- Sliced, dehydrated onions
- Curcuma
- Madras curry powder
- Green coffee
- Ground coriander seeds
- Ground ginger
- Tahini
- Spices
- Amaranth
- Psyllium flakes
- Sesame seeds
- Celery
- Raw lemon ginger bar
- Hulled organic sesame seeds
- Hulled sesame seeds
- Ground organic ginger
- Onions granules
- Curry Madras powder
- Sesame seeds used for the production of frozen pre-cooked bread
- Okras
- Turmeric