

Organic Star Anise



What is Organic Star Anise?

Organic Star Anise (*Illicium verum*) is a highly aromatic and flavorful spice obtained from the star-shaped fruits of the star anise tree. Known for its distinctive licorice-like taste and numerous health benefits, star anise has been a staple in culinary, medicinal, and cosmetic applications for centuries. Grown on certified organic farms without the use of synthetic fertilizers or pesticides, our Organic Star Anise ensures the highest quality, purity, and sustainability.

Production Process:

• **Sourcing**: Harvested from organically cultivated star anise trees, ensuring a pesticide-free and non-GMO product.



- Harvesting: Fully matured star-shaped fruits are handpicked to ensure premium quality.
- Cleaning: Fruits are carefully washed to remove any impurities.
- **Drying**: Sun-dried or air-dried under controlled conditions to preserve their natural aroma and flavor.
- **Grinding (Optional)**: For powdered forms, the dried fruits are finely ground while maintaining essential oils and active compounds.
- Quality Control: Multiple rounds of rigorous testing are conducted for contaminants, active compounds, and microbial safety.

Key Features:

- 100% Organic: Certified organic, non-GMO, and free from synthetic chemicals.
- Distinctive Aroma and Flavor: Offers a warm, sweet, licorice-like taste, ideal for various culinary applications.
- Rich in Essential Oils: Contains anethole, which provides health benefits and a unique flavor profile.
- Health Benefits: Known for its antioxidant, antimicrobial, and digestive properties.
- **Versatile Usage**: Suitable for use in culinary, herbal remedies, and cosmetic formulations.
- Premium Quality: Carefully processed to retain natural aroma, flavor, and active compounds.

Specifications:

Parameter	Limit/Description
Appearance	Whole star-shaped fruits or fine brown powder
Aroma	Strong, sweet, and licorice-like
Moisture Content	≤ 10%
Essential Oil Content	≥ 8%
Active Compound	Anethole ≥ 70%
Lead (Pb)	≤ 0.5 ppm



Parameter	Limit/Description
Arsenic (As)	≤ 0.3 ppm
Cadmium (Cd)	≤ 0.2 ppm
Mercury (Hg)	≤ 0.1 ppm
Total Plate Count	≤ 10,000 CFU/g
Yeast and Mold	≤ 500 CFU/g
E. coli	Absent
Salmonella	Absent
Certifications	USDA Organic, EU Organic, Kosher, Halal
Packaging	20 kg cartons, 25 kg bags, or customized options

Applications:

• Culinary Use:

- A key ingredient in spice blends, curries, soups, stews, and baked goods.
- Widely used in traditional cuisines such as Chinese, Indian, and Southeast Asian dishes.
- Enhances the flavor of beverages like teas, mulled wine, and cocktails.

Medicinal Use:

- Supports digestion and relieves bloating or indigestion.
- Contains antimicrobial properties to support immune health.
- Traditionally used to alleviate colds, coughs, and flu symptoms.

• Cosmetic and Aromatherapy:

• An essential oil source for perfumes, soaps, and skincare products.



• Used in aromatherapy for its calming and soothing effects.

Why Choose Our Organic Star Anise?

- Certified Organic: Free from harmful chemicals, grown sustainably, and globally certified.
- High-Quality Standards: Each batch undergoes strict quality control to ensure purity and potency.
- Rich in Essential Oils: Offers a robust flavor and enhanced health benefits.
- **Versatile Applications**: Perfect for culinary, medicinal, and cosmetic uses.
- Sustainably Sourced: Produced with care for the environment and the local farming community.

Packing







Want to learn more about this product or have any questions?

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