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|---|---|
| Product Name: | CAJUN SEASONING STANDARD |
| STOCK CODE: CA0121 | |
| Date of Issue: | |
| Prepared by: | |
| <p>This product is 100% natural and untreated. Microbiological levels can not be guaranteed. Goods are positively released following testing to ensure compliance to the food safety parameters. It is recommended that you use heat treated products if it is to be used in ready to eat/use end products.</p> <p>Target groups i.e. babies, young children, elderly, have not been identified, as all products are supplied to food manufacturers for further processing and are not supplied direct to retail.</p> | |
| Product Description: Appearance/Flavour/Texture/Odour | Cajun seasoning has a bright deep red/orange colour with a distinctive hot flavour with a touch of oregano flavour |
| Country of Origin: | UK Blend |
| Net Weight: | 25Kg |
| Shelf Life from Production: | 18 Months |
| Minimum Shelf Life on Receipt: | 12 Months |
| Recommended Opened Shelf Life: | Open shelf life cannot be recommended as The Rye Spice Co Ltd has no control over how the product is stored after leaving our premises. |
| Storage Conditions and Temperature: | Cool, clean and dry warehouse between 10⁰C - 21⁰C |
| Supplier: Manufacturer/Processor/Agent | |
| Address of Supplier: | |
| Telephone No. | |
| Fax No: | |
| Website: | |
| Technical Contact: | |
| Telephone No: | |
| E-mail: | |

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|--|--|--|-----------------------------|
| Ingredients description: | | % in final product | |
| Salt | UK | 26.67% | |
| Spanish Paprika, | Spain | 20±10% | |
| Onion Powder, | Egypt | 15±10% | |
| Corn Starch | France | 15±10% | |
| Oregano, | Turkey | 8±5% | |
| Chilli Powder, | India | 8±5% | |
| Cumin Ground | India/Iran | 8±5% | |
| Garlic Powder, | China/India | 5±5% | |
| Fennel Ground | Egypt/India | 5±5% | |
| Coriander Ground | Romania/India | 5±5% | |
| Chemical Specification: | | | |
| Volatile oil | 0.6% v/w min. | | |
| Ash | 7.3% | 10% max | |
| Acid insoluble ash | 2% w/w max | | |
| Moisture | 6.6% | 12% max | |
| Lead content | < 2ppm | | |
| Copper content | < 20ppm | | |
| Zinc Content | < 50ppm | | |
| Arsenic content | <10ppm | | |
| Sudan I – IV | Absent | | |
| Para Red | Absent | | |
| Aflatoxin B1 | < 5,0 µg/kg | | |
| B ₁ +B ₂ +G ₁ + G ₂ | < 10,0 µg/kg | | |
| Ochratoxin | <30 µg/kg as from 1.7.2010 until 30.6.2012 | | |
| Microbiological testing frequency: per batch delivered | | | |
| Microbiological Specification: | Target | Reject Level --above> | |
| TVC | <2x10⁴ CfU (20000) | > 1 x 10⁷ CfU | |
| E. Coli | <10 CfU/g | > 1.0 x 10² (100) | |
| Salmonella spp (in 25g) | Absent in 25g | Absent in 25g | |
| Nutritional Information g / 100g of product: USDA Nutrition + Spreadsheet | | | |
| Energy | kJ 973.23 | Kcal 230.8 | |
| Protein | 8.42g | | |
| Carbohydrates | 46.76g | Of which sugar 3.34g | |
| Fat | 6.32g | Of which saturates 0.86g | |
| Fibre | 15.34g | | |
| Sodium | 119.8mg | | |
| Explanation of coding: Individual lots are clearly identifiable In accordance with EU 2092/91, 2001/18/EC and 2003/89/EG. | | | |
| Description of Traceability Coding: consecutive number given at arrival per product | | | |
| Packaging Type | Material | Gauge | Colour |
| | | | |
| | | Dimensions | ID Marks |
| | | | |
| | | Details of Seal | Unit Weight |
| | | | |

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|--|--------------------|---------------|---------|--|-----------|------------------------|------|
| | | | | | | (where applicable) | |
| Kraft 3 ply sack | Flushed paper sack | Multi-wall | natural | 460x100x90mm | none | Stitched, white cotton | 25kg |
| Use by | | Best Before X | | Best Before End | | Batch Code X | |
| Primary Packaging: Multi-wall flushed paper bags | | | | | | | |
| Material/description: | | | | seal type with no staples, Stitched, white cord | | | |
| Does packaging comply with all regulations regarding food contact packaging (Y/N) | | | | Y | | | |
| Secondary Packaging: N/A | | | | | | | |
| Packaging Labelling (please X) | | | | Primary Packaging | | Secondary Packaging | |
| Customer Name | | | | | | | |
| Product Title | | | | X | | | |
| Batch code | | | | X | | | |
| Production date | | | | | | | |
| Use by date/Best before/Beat before end | | | | X | | | |
| Storage conditions | | | | | | | |
| Country of Origin | | | | X | | | |
| Description of Traceability coding (please X) | | | | | | | |
| Metal detected | | | X | X-Ray | | | |
| Sieved: 2mm | | | X | Filtered | | | |
| Optical | | | X | Aspirated | | | X |
| Allergens Intolerance and Miscellaneous (Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC]) | | | | | | | |
| Does the product contain any of the following? | | | | Yes | No | Detail | |
| Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof. | | | | | X | Stored/handled on site | |
| Crustacean /Mollusc (shellfish and products thereof) | | | | | X | | |
| Egg and products there of | | | | | X | | |
| Fish and products there of | | | | | X | | |
| Soya protein and products there of | | | | | X | Stored/handled on site | |
| Soya oil | | | | | X | | |
| Milk & dairy (including lactose) and products there of | | | | | X | Stored/handled on site | |
| Celery and products there of | | | | | X | Stored/handled on site | |
| Mustard and products there of | | | | | X | Stored/handled on site | |
| Lupin and products thereof | | | | | X | | |
| Sesame Seed and products there of | | | | | X | Stored/handled on site | |
| Kiwi and products thereof | | | | | X | | |
| Nuts and products thereof | | | | | X | Stored/handled on site | |

| | | | |
|--|------------|----------|--|
| Peanuts and products there of | | X | Stored/handled on site |
| Sulphur Dioxide: (if the product contains <10mg/Kg Sulphur Dioxide in the form of:) it is considered to be free from, SO2, Sulphites (E220,E221, E222, E223, E224, E226, E227, E228) | | X | |
| Glutamate (E621, E622,E623, E625) | | X | |
| Azodyes including E128 | | X | |
| Ponceau 4R/Cochineal red A (E124) | | X | |
| Cocoa/Cacao | | X | Stored/handled on site |
| Yeast | | X | |
| Pork | | X | |
| Chicken meat | | X | |
| Beef | | X | |
| Sacchrose | | X | |
| Fructose | | X | |
| BHA/BHT (E320, E321) | | X | |
| Tartrazine | | X | |
| Sunset Yellow(E110) | | X | |
| Azorubine(E122) | | X | |
| Amaranth (E123) | | X | |
| Gallatin (E310, E312) | | X | |
| Sorbic Acid (E200, E203) | | X | |
| Cinnamon and products there of | | X | Stored/handled on site |
| Vanilla | | X | Stored/handled on site |
| Coriander and products there of | X | | Stored/handled on site |
| Maize | X | | Corn starch |
| Umbelliferae | | X | |
| Pulses | | X | Stored/handled on site |
| Poppy seed and products there of | | X | Stored/handled on site |
| Benzoic Acid (E210, E213) | | X | |
| Parabenen(E214, E219) | | X | |
| Ion irradiation | | X | |
| Is the product suitable for? | | | |
| Vegetarians | X | | |
| Vegans | X | | |
| Coeliacs | X | | |
| Halaal | X | | Not certified |
| Kosher | X | | Not certified |
| Organic | | X | |
| Genetically Modified Organisms | | | |
| Is this product free from Genetically Modified Organisms or derivatives | Yes | X | No |
| | | | in accordance with EU regulation 49/2000 |

Nut statement

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from nut and nut derivatives. The Rye Spice Co Ltd does handle some nut products and follow careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises

Use in production

We cannot guarantee that goods will not at a later date, be subject to infestation, unless specifically vacuum treated or heat treated. Even after treatment, treated goods can be subject to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

1. Composition/ information on ingredients

Herbs, spices and blends thereof with added permitted food ingredients.

2. Hazards identification.

Seasonings could contain certain ingredients e.g. certain spices or additives that are known to be potential irritants through direct contact and inhalation. Where these ingredients are handled in their concentrated form we would recommend the general precaution that they should all be treated as chemicals and subject to normal codes of industrial practise. Normal handling and good standards of personal hygiene will obviously minimise any risks. However, "active" ingredients in a seasoning blend are generally too diluted to be a hazard.

3. First aid measures.

In the event of eye contact: Flush with plenty of water. If irritation persists after washing seek medical advice.

In the event of skin contact: Wash well with soap and water.

In the event of ingestion: Is non-hazardous unless in large quantities when medical advice should be sought.

In all cases, if irritation persists, seek medical advice.

4. Fire fighting measures.

Low fire and explosion hazards- High flash points.

Extinguishing media: foam, CO2, dry powder, vaporising liquid.

5. Accidental release measures.

Spillages can be swept away although the use of a vacuum cleaner is recommended.

6. Handling and storage.

Handling

These products may consist partly of pepper and other irritant or pungent spices which may cause eye, nose and throat irritation. Certain other ingredients may also cause skin irritation in certain individuals. The use of goggles, gloves as well as other protective clothing should prevent the occurrence of such problems. Inhalation should be safeguarded by the avoidance of dust, by the use of exhaust ventilation or if these measures are not reasonably practical, by the use of similarly approved respiratory equipment.

Storage.

Treat as a food- do not store in proximity to materials that are hazardous or could cause taint. The materials should be securely stacked to avoid accidents. Storage should be dry, ambient and not exposed to direct sunlight.

7. Exposure controls/ personal properties

Industrial hygiene: In accordance with good manufacturing practices.

Personal protective equipment:

Hand protection: The use of gloves is recommended.

Eye protection: The use of safety goggles is recommended.

Skin protection: Avoid contact with skin.

Ventilation: Provide adequate ventilation.

8. Stability and reactivity.

Stable under normal conditions. Conditions/ materials to avoid: none known

Hazardous decomposition: CO and CO₂ may be produced on combustion. Toxic fumes or sulphur dioxide may be emitted if preservative is present.

9. Toxicological information.

No toxicological test data is available for this multi component mixture. Risk assessment is based on the hazards of the individual components.

10. Ecological information.

There are no environmental impact data available for this mixture.

11. Disposal considerations.

Dispose of as innocuous waste. These products are bio-degradable and can be disposed of in landfill sites.

12. Transport information

Treat as a food. Ensure material is securely stacked to avoid accidents.

13. Regulatory information.

Preparation not classified as dangerous according to European directive 99/45 and its adoptions.

14. Other information.

None.

Disclaimer:

The information and recommendation contained in this data sheet represent to the best of EHL Ltd's knowledge and belief, an accurate and reliable representation as to the known data for this material. The data has been obtained from a number of sources and EHL Ltd cannot guarantee its accuracy, reliability and completeness nor can EHL Ltd assume any liability for any loss or damage arising out of the use of this data. The users are legally bound to make their own assessment of workplace risk.

Warranty Statement:

Where products are indicated to be "free from" certain ingredients or categories of ingredients, this designates that the product is not formulated or wholly derived from the particular ingredient(s). Allergen handling policies and procedures are in place through the supply chain in order to avoid the likelihood of cross contamination occurring but this

cannot be guaranteed. Where possible, if a specific guarantee is required, please contact The Rye Spice Co Ltd for further information.

To the best of our knowledge the information contained herein is true and accurate. All materials supplied shall conform to all current UK and EU legislation and for maximum Pesticides/agrochemical residue levels for supply, use and consumption in foodstuffs sold within the EU and any subsequent amendments; However, nothing contained herein shall be construed to imply warranty or guarantee.

HACCP Conventional Line Flow Diagram BRC Food Safety Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002

