

<b>Product Name:</b>	<b>MIXED SPICE GROUND PREMIUM A</b>	
<b>STOCK CODE: MIXE12</b>	<b>(WITHOUT MUSTARD FLOUR)</b>	
<b>Date of Issue:</b>		
<b>Prepared by:</b>		
<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>		
<b>Country of Origin:</b>	<b>UK Blend</b>	
<b>Net Weight:</b>	<b>25Kgs</b>	
<b>Shelf Life from Production</b>	<b>18 months</b>	
<b>Minimum Shelf Life on Receipt:</b>	<b>12 months</b>	
<b>Recommended Opened Shelf Life:</b>	Open shelf life cannot be recommended as The Rye Spice Ltd Co has no control over how the product is stored after leaving our premises.	
<b>Storage Conditions and Temperature:</b>	<b>On pallets under cool, dry, hygienic conditions not exposed to sunlight, free from rodent/insect infestation. 10°C-21°C</b>	
<b>Ingredients description:</b>		<b>% in final product</b>
<b>Coriander:</b>	<b>ROMANIA/ARGENTINA/BULGARIA/EGYPT</b>	<b>Confidential</b>
<b>Cinnamon:</b>	<b>INDONESIA/SRI LANKA/INDIA</b>	
<b>Ginger:</b>	<b>CHINA/NIGERIA/INDIA</b>	
<b>Fennel:</b>	<b>EGYPT,INDIA</b>	
<b>Nutmeg:</b>	<b>INDONESIA, Sri Lanka</b>	
<b>Cloves:</b>	<b>COMMORES/ INDONESIA SRI LANKA/INDIA</b>	
<b>Chemical Specification:</b>		
<b>Volatile oil</b>	<b>0.6% v/w min.</b>	
<b>Ash</b>	<b>12.0%</b>	

Acid insoluble ash	2% w/w max	
Moisture	13%	
Lead content	< 10ppm	
Copper content	< 20ppm	
Zinc Content	< 50ppm	
Arsenic content	< 5ppm	
Aflatoxin B1	< 5,0 µg/kg	
B <sub>1</sub> +B <sub>2</sub> +G <sub>1</sub> + G <sub>2</sub>	< 10,0 µg/kg	
<b>Microbiological frequency of testing: per batch delivered</b>		
<b>Microbiological Specification:</b>	Target	Reject Level --above>
TVC	<2x10 <sup>4</sup> CfU (20000)	> 1 x 10 <sup>7</sup> CfU
E. Coli	<10 CfU/g	> 10 <sup>2</sup> CfU (100)
Salmonella spp (in 25g)	Absent in 25g	Absent in 25g
<b>Nutritional Information g / 100g of product: Source—USDA Nutrition + Spreadsheet</b>		
Energy	<b>kJ 1296.82</b>	<b>Kcal 309.97</b>
Protein	<b>10.61g</b>	
Carbohydrates, by difference	<b>60.56g</b>	Of which sugar 1.7g
Fat, total lipid	<b>14.41g</b>	Of which saturates 1.23g
Fibre, total dietary	<b>38.09g</b>	
Sodium	<b>37mg</b>	
<b>Description of Traceability Coding:</b> consecutive number given at arrival per product		
Use by	<b>Best Before X</b>	<b>Best Before End</b>
		<b>Batch Code X</b>
<b>Explanation of coding:</b> Individual lots are clearly identifiable in accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.		
<b>Primary Packaging: Kraft 3 ply paper sack</b>		
<b>Material/description:</b>	Stitched seal type with no staples, white cotton	
<b>Does packaging comply with all regulations regarding food contact packaging (Y/N)</b>	<b>Y</b>	
<b>Weight of packaging</b>	<b>270g</b>	
<b>Secondary Packaging:</b>	<b>N/A</b>	
<b>Packaging Labelling (please X)</b>	<b>Primary Packaging</b>	<b>Secondary Packaging</b>
Customer Name		
Product Title	<b>X</b>	
Batch code	<b>X</b>	
Production date		
Use by date/Best before/Beat before end	<b>X</b>	
Storage conditions		
Country of Origin	<b>X</b>	
<b>Description of Traceability coding (please X)</b>		

<b>Metal detected:</b>	3.5Fe, 5mmNFe 4.0mmSS	<b>X</b>	<b>X-Ray</b>	
<b>Sieved:</b>	<b>900µm</b>	<b>X</b>	<b>Filtered</b>	
<b>Optical</b>		<b>X</b>	<b>Aspirated</b>	
<b>Does the product contain any of the following?</b>				
	<b>Yes X</b>	<b>No X</b>	<b>Detail. This relates to Rye Spice Ltd Co</b>	
<b>Gluten:</b> Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof.		<b>X</b>	Stored/handled on site	
<b>Crustacean /Mollusc</b> (shellfish and products thereof)		<b>X</b>		
<b>Egg</b> and products there of		<b>X</b>		
<b>Fish</b> and products there of		<b>X</b>		
<b>Soya protein</b> and products there of		<b>X</b>	Stored/handled on site	
<b>Soya oil</b>		<b>X</b>		
<b>Milk &amp; dairy (including lactose)</b> and products there of		<b>X</b>	Stored/handled on site	
<b>Celery</b> and products there of		<b>X</b>	Stored/handled on site	
<b>Mustard</b> and products there of				
<b>Lupin</b> and products thereof		<b>X</b>		
<b>Sesame Seed</b> and products there of		<b>X</b>	Stored/handled on site	
<b>Kiwi</b> and products thereof		<b>X</b>		
<b>Nuts and products thereof</b>		<b>X</b>	Stored/handled on site	
<b>Peanuts</b> and products there of		<b>X</b>	Stored/handled on site	
<b>Sulphur Dioxide:</b> (if the product contains <10mg/Kg Sulphur Dioxide in the form of:) it is considered to be free from, SO <sub>2</sub> . <b>Sulphites</b> (E220,E221, E222, E223, E224, E226, E227, E228)		<b>X</b>		
<b>Glutamate</b> (E621, E622,E623, E625)		<b>X</b>		
<b>Azodyes including E128</b>		<b>X</b>		
<b>Ponceau 4R/Cochineal red A</b> (E124)		<b>X</b>		
<b>Cocoa/Cacao</b>		<b>X</b>		
<b>Yeast</b>		<b>X</b>		
<b>Pork</b>		<b>X</b>		
<b>Chicken meat</b>		<b>X</b>		
<b>Beef</b>		<b>X</b>		
<b>Sacchrose</b>		<b>X</b>		
<b>Fructose</b>		<b>X</b>		
<b>BHA/BHT</b> (E320, E321)		<b>X</b>		
<b>Tartrazine</b>		<b>X</b>		
<b>Sunset Yellow</b> (E110)		<b>X</b>		
<b>Azorubine</b> (E122)		<b>X</b>		
<b>Amaranth</b> (E123)		<b>X</b>		
<b>Gallatin</b> (E310, E312)		<b>X</b>		
<b>Sorbic Acid</b> (E200, E203)		<b>X</b>		
<b>Cinnamon</b> and products there of	<b>X</b>		Stored/handled on site	
<b>Vanilla</b>		<b>X</b>	Stored/handled on site	
<b>Coriander</b> and products there of	<b>X</b>		Stored/handled on site	

<b>Maize</b>		<b>X</b>	Stored/handled on site
<b>Umbelliferae</b>		<b>X</b>	Stored/handled on site
<b>Pulses</b>		<b>X</b>	Stored/handled on site
<b>Poppy seed and products there of</b>		<b>X</b>	Stored/handled on site
<b>Benzoic Acid (E210, E213)</b>		<b>X</b>	
<b>Parabenen(E214, E219)</b>		<b>X</b>	
<b>Ion irradiation</b>		<b>X</b>	
<b>Is the product suitable for?</b>			
	<b>Yes</b>	<b>No</b>	
<b>Vegetarians</b>	<b>X</b>		
<b>Vegans</b>	<b>X</b>		
<b>Coeliacs</b>	<b>X</b>		
<b>Halaal</b>	<b>X</b>		Not certified
<b>Kosher</b>	<b>X</b>		Not certified
<b>Organic</b>		<b>X</b>	
<b>Genetically Modified Organisms</b>			
<b>Is this product free from Genetically Modified Organisms or derivatives</b>	<b>Yes</b>	<b>X</b>	<b>No</b>
			in accordance with EU regulation 49/2000

**Health & Safety Information/MSDS/COSHH**

**Toxicity:**                    **Non toxic**

**Handling Precautions:** Treat as normal foodstuffs. Observe the requirements as stated in DSEAR 2002 (SI 2002 No. 2776) for dust control – **use of masks advisable.**

**Fire Precautions:** Fire Hazard – Low  
Explosion hazard – Low  
No known noxious fumes given off when combustion is complete.  
Extinguish using water, dry powder, foam or water mist.

**Decomposition:** Hazardous decomposition is not known.

**First Aid:**                    Not harmful by ingestion or skin contact (unless allergic).  
Aspiration and inhalation unlikely when good working practices are followed.

**Contact with eyes:** Irrigate eyes thoroughly with clean water and seek medical advice (in keeping with good working practice).

**Mucous contact:** Wash with large volumes of water, obtain medical advice if necessary.

**Inhalation:** Remove to fresh air. Powders may cause congestion of the lungs.

**Spillage:** No special precautions—vacuum or sweep up.

**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 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.

**Disclaimer:**

The information and recommendation contained in this data sheet represent to the best of The Rye Spice Co 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 The Rye Spice Co Ltd cannot guarantee its accuracy, reliability and completeness nor can The Rye Spice Co 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.**

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**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

