

<b>Product Name:</b>	<b>OREGANO 30 Mesh</b>	
<b>STOCK CODE: OREG1</b>		
<b>Date of Issue:</b>		
<b>Prepared by:</b>		
<b>Please sign and return a copy of acceptance of warranty statement.(P7)</b>		
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.		
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.		
<b>Supplier:</b>		
<b>Manufacturer/Processor/Agent</b>		
<b>Address of Supplier:</b>		
<b>Telephone No.</b>		
<b>Fax No:</b>		
<b>Website:</b>		
<b>Product Description:</b> <b>Appearance/Flavour/Texture/Odour</b>	Dried separated leaves of <i>Oreganum Vulgare</i> . Dried by the sun at its country of origin, where it is partially separated from the main stalks. Leaves appear of a light green-yellow colour. The product is presented free from stalk to an adequate percentage and free from other vegetable matter. The aroma and flavour of dried oregano will be similar to the fresh one when it is reconstituted in water.	
<b>Country of Origin:</b>	<b>TURKEY / PERU</b>	
<b>Net Weight:</b>	10Kg	
<b>Shelf Life from Production:</b>	<b>24 Months</b>	
<b>Minimum Shelf Life on Receipt:</b>	<b>18 Months</b>	
<b>Recommended Opened Shelf Life:</b>	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.	
<b>Storage Conditions and Temperature:</b>	10-21 <sup>0</sup> C and <60% moisture <b>in closed packaging. Do not expose to sun light and strong odours. Free from rodent / insect infestation</b>	
<b>Ingredients description:</b>		
OREGANO	<b>% in final product</b> <b>100%</b>	
<b>Chemical/Physical Specification:</b>		
<b>Essential oil</b>	Min1.5 to 2.5%	
<b>Ash</b>	6.94%	
<b>Acid insoluble ash</b>	0.77% 2.0%max	
<b>Moisture</b>	9.82 % Max 12%	
<b>Lead content</b>	< 10ppm	
<b>Copper content</b>	< 20ppm	
<b>Zinc Content</b>	< 50ppm	
<b>Arsenic content</b>	< 5ppm	

<b>Lead content</b>	< 10ppm
<b>Aflatoxin B1</b>	< 5,0 µg/kg
<b>B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+ G<sub>2</sub></b>	< 10,0 µg/kg

**Microbiological testing frequency: per batch delivered**

<b>Microbiological Specification:</b>	Target	Reject Level --above>
<b>TVC</b>	<2x10 <sup>4</sup> Cfu (20000)	> 1 x 10 <sup>7</sup> Cfu
<b>E. Coli</b>	<10 cfu/g	> 1.0 x 10 <sup>2</sup> (100)
<b>Salmonella spp (in 25g)</b>	Absent in 25g	Absent in 25g

**Nutritional Information g / 100g of product: Source-USDA NutritionSR23, NDB: 02027**

<b>Energy</b>	<b>KJ 1107</b>	<b>Kcal 265</b>
<b>Protein</b>	<b>9g</b>	
<b>Carbohydrates</b>	<b>68.92g</b>	Of which sugar 4.09g
<b>Fat</b>	<b>4.28g</b>	Of which saturates 1.55g
<b>Fibre</b>	<b>42.5g</b>	
<b>Sodium</b>	<b>25mg</b>	
<b>Vitamin A (RAE)</b>	<b>64 µg</b>	
<b>Vitamin C</b>	<b>2.3mg</b>	
<b>Folate</b>	<b>237 µg</b>	
<b>Calcium</b>	<b>1597mg</b>	
<b>Iron</b>	<b>36.8mg</b>	
<b>Zinc</b>	<b>2.69mg</b>	

**Description of Traceability Coding:** consecutive number given at arrival per product

<b>Use by</b>	<b>Best Before X</b>	<b>Best Before End</b>	<b>Batch Code X</b>
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**Explanation of coding:** Individual lots are clearly identifiable in accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.

Packaging Type	Material	Gauge	Colour	Dimensions	ID Marks	Details of Seal (where applicable)	Unit Weight
Kraft 3 ply sack	Flushed paper sack	Multi-wall	natural	460x100x90mm	none	Stitched, white cotton	10kg

**Does packaging comply with all regulations regarding food contact packaging (Y/N)** Y

**Weight of packaging: Paper sack, 270g and (500g packaging, Wgt, 6g. Size 250x160mm x 70µm)**

**Secondary Packaging:** N/A

<b>Packaging Labelling (please X)</b>	<b>Primary Packaging</b>	<b>Secondary Packaging</b>
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<b>Customer Name</b>			
<b>Product Title</b>		<b>X</b>	
<b>Batch code</b>		<b>X</b>	
<b>Production date</b>			
<b>Use by date/Best before/Best before end</b>		<b>X</b>	
<b>Storage conditions</b>			
<b>Country of Origin</b>		<b>X</b>	
<b>Description of Traceability coding (please X )</b>			
<b>Metal detected at source, Fe 1.5, N Fe 2mm,</b>	<b>X</b>	<b>X-Ray</b>	
<b>Sieved passed through 5.0mm mesh and over 0.4mm screen</b>	<b>X</b>	<b>Filtered</b>	
<b>Optical</b>	<b>X</b>	<b>Aspirated</b>	
<b>Allergens Intolerance and Miscellaneous</b> ( Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])			
<b>Does the product contain any of the following?</b>	<b>Yes X</b>	<b>No X</b>	<b>*Detail. This relates to, The manufacturer does not handle allergens.</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 thereof		<b>X</b>	
<b>Fish</b> and products thereof		<b>X</b>	
<b>Soya protein</b> and products thereof		<b>X</b>	Stored/handled on site
<b>Soya oil</b>		<b>X</b>	
<b>Milk &amp; dairy (including lactose)</b> and products thereof		<b>X</b>	Stored/handled on site
<b>Celery</b> and products thereof		<b>X</b>	Stored/handled on site
<b>Mustard</b> and products thereof		<b>X</b>	Stored/handled on site
<b>Lupin</b> and products thereof		<b>X</b>	
<b>Sesame Seed</b> and products thereof		<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 thereof		<b>X</b>	Stored/handled on site
<b>Sulphur Dioxide:</b> (the product contains <10mg/Kg Sulphur Dioxide in the form of:) <b>SO2. Sulphites (E220,E221, E222, E223, E224, E226, E227, E228)</b>		<b>X</b>	
<b>Glutamate (E621, E622,E623, E625)</b>		<b>X</b>	
<b>Azodyes including E128</b>		<input type="checkbox"/> <b>X</b>	
<b>Ponceau 4R/Cochineal red A (E124)</b>		<b>X</b>	
<b>Cocoa/Cacao</b>		<input type="checkbox"/> <b>X</b>	Stored/handled on site
<b>Yeast</b>		<input type="checkbox"/> <b>X</b>	
<b>Pork</b>		<input type="checkbox"/> <b>X</b>	
<b>Chicken meat</b>		<input type="checkbox"/> <b>X</b>	
<b>Beef</b>		<input type="checkbox"/> <b>X</b>	

<b>Sacchrose</b>		<input type="checkbox"/> <b>X</b>		
<b>Fructose</b>		<input type="checkbox"/> <b>X</b>		
<b>BHA/BHT (E320, E321)</b>		<input type="checkbox"/> <b>X</b>		
<b>Tartrazine</b>		<input type="checkbox"/> <b>X</b>		
<b>Sunset Yellow(E110)</b>		<input type="checkbox"/> <b>X</b>		
<b>Azorubine(E122)</b>		<input type="checkbox"/> <b>X</b>		
<b>Amaranth (E123)</b>		<input type="checkbox"/> <b>X</b>		
<b>Gallatin (E310, E312)</b>		<input type="checkbox"/> <b>X</b>		
<b>Sorbic Acid (E200, E203)</b>		<input type="checkbox"/> <b>X</b>		
<b>Cinnamon and products there of</b>		<input type="checkbox"/> <b>X</b>	Stored/handled on site	
<b>Vanilla</b>		<b>X</b>	Stored/handled on site	
<b>Coriander and products there of</b>		<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>			
<b>Kosher</b>	<b>X</b>			
<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

**This product is non-hazardous when considered in the context of COSHH regulations**

**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.

**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.**


**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

