

Product Name:	PARSLEY, DRIED RUBBED-UK	
STOCK CODE: PARSLEY		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P6)		
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.		
Product Description: Appearance/Flavour/Texture/Odour	The dried rubbed leaves of English parsley (<i>Petroselinum crispum hortense</i>) which have undergone no fumigation, sterilisation or irradiation treatment. Discrete particulate pieces free from visual mould growth. Green colour with fresh, characteristic parsley flavour.	
Country of Origin:	UK	
Net Weight:	10Kg and Various	
Shelf Life from Production:	24 Months if kept in recommended conditions	
Minimum Shelf Life on Receipt:	18 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:	On pallets in cool, dry, hygienic conditions, in well ventilated areas, closed bags away from sunlight	
Supplier: Manufacturer/Processor/Agent		
Address of Supplier:		
Telephone No.		
Fax No:		
Website:		
Technical Contact:		
Telephone No:		
E-mail:		
Ingredients description:	% in final product	
Parsley leaf	100%	
Chemical Specification:		
Stalk content	5% max	
Ash	1.0% max	
Acid insoluble ash	12.0% max	

Moisture	10% max
Lead content	10mg/Kg max (AA)
Copper content	20mg/Kg max(AA)
Arsenic content	5mg/Kg (colourimetric analysis)
Aflatoxin B1	< 5,0 µg/kg
B₁+B₂+G₁+ G₂	< 10,0 µg/kg
Extraneous matter	As far as is reasonably practicable, free from foreign material.

Microbiological testing frequency: per batch delivered

Microbiological Specification:	Target	Reject Level --above>
TVC	<2x10 ⁴ CfU (20000)	> 1 x 10 ⁶ CfU
E. Coli	<10 cfu/g	> 1.0 x 10 ² (100)
Salmonella spp (in 25g)	Absent in 25g	Absent in 25g
Yeasts	<5 x 10 ² (500)	>10 ³ (1000)
Moulds	<5x 10 ² (500)	> 10 ³ (1000)
Coliforms	<10 ³ CfU (1000)	>10 ⁴ CfU (10000)
B Cereus	<10 ³ CfU (1000)	>10 ⁴ CfU (10000)

Nutritional Information g / 100g of product: Source -USDA Nutrition SR24 NDB 02029

Energy	kJ 1220	Kcal 292
Protein	26.63g	
Carbohydrates	50.64g	Of which sugar 7.27g
Fat	5.48g	Of which saturates 0.774g
Fibre	26.7g	
Sodium (Total Salt content 1.13g)	452mg	
Vitamin A (RAE)	97 µg	
Vitamin C	3mg	
Folate	180 µg	
Calcium	1140mg	
Iron	22.04mg	
Zinc	5.44mg	

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

Use by		Best Before		Best Before End		Batch Code	
		X					X
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

Material/description:	seal type with no staples		
Does packaging comply with all regulations regarding food contact packaging (Y/N)	Y		
Packaging weight:	Various		
Secondary Packaging:	N/A		
Packaging Labelling (please X)			
	Primary Packaging	Secondary Packaging	
Customer Name			
Product Title	X		
Batch code	X		
Production date	X		
Use by date/Best before/Beat before end	X		
Storage conditions			
Country of Origin	X		
Description of Traceability coding (please X)			
Metal detected Fe 3mm, N Fe 3.5mm, S/S 4mm	X	X-Ray	
Sieved 5% max thru 0.5-2mm, 100% thru 3mm	X	Filtered	
Optical	X	Aspirated	
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. This relates to , The manufacturer does not handle allergens.
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: (the product contains <10mg/Kg Sulphur Dioxide in the form of:) 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	Stored/handled on site
Umbelliferae		X	Stored/handled on site
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?	Yes	No	
Vegetarians	X		
Vegans	X		
Coeliacs	X		
Halaal	X		
Kosher	X		
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

This product is non-hazardous in normal usage 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

