

Finished Product Specification

Product Code and Name: 5 Seed Blend 750kg

1. Supplier Information

Supplier Name:	Edme Ltd
Supplier Address:	High Street, Mistley, Manningtree, Essex, CO11 1HG
Telephone Number:	+0044 (0)1206 393725
Fax Number:	+0044 (0)1206 396699
Email Address:	info@edme.com
Website:	www.edme.com

Manufacturing Site Name:	EDME Ltd
Manufacturing Site Address:	High Street, Mistley, Manningtree, Essex, CO11 1HG

Supplier Accreditation:	
GFSI (BRC/FSSC/SQF/IFS):	BRC
Organic:	Yes - (not applicable to product)
Halal:	Yes - (not applicable to product)
Kosher:	Yes - (not applicable to product)

Manufacturer Accreditation:	
GFSI (BRC/FSSC/SQF/IFS):	As supplier
ISO:	None
Organic:	N/A
Kosher:	N/A
Halal:	N/A
Other:	N/A

	Name	Title	Tel. Number	E-mail
Technical Contact	Jordan Peck	Technical Manager	Work: 01206 399511	jordan.peck@edme.com
Specifications Contact	Karen Tye	Specification Technologist	Work: 01206 399520	karen.tye@edme.com
Sales Contact Information			Work: 01206 399514 or 513	sales@edme.com
Emergency Contact	Renata Faldo	Technical Director	Work: 01206 399515 Mobile: 07833 434966	renata.faldo@edme.com

2. Product Information

Product Description:	Blend of cleaned seeds
Ingredients Declaration (including additives and processing aids):	Pumpkin seed, sunflower seed, brown linseed, yellow linseed, millet seed
Manufacturing Description:	Not fit for consumption in present form, food ingredient for further processing.

Allergen Information:	May contain cereal gluten.
Finished Product Country of Manufacture:	UK

2a. Recipe

Ingredient	% in final product	Source	Supplier	Ingredient Country of Origin	Ingredient Country of Manufacture
Pumpkin Seed	20	Pumpkin		China	China
Sunflower Seed	20	Sunflower		Bulgaria	Bulgaria
Brown Linseed	20	Linseed		UK, France, Germany, Russia, Kazakhstan, Moldova, Poland, Sweden (Depends on availability)	Belgium
Yellow Linseed	20	Linseed		UK, Germany, Russia, Kazakhstan, Moldova, Poland, (Depends on availability)	Belgium
Millet Seed	20	Millet		Poland, Ukraine, USA	Poland, Ukraine, USA
Total	100	Total must add to 100%			

3. Product Characteristics

Physical & Chemical Analysis (for positive release)						
Parameter	Min	Target	Max	Unit	Frequency	Method
Visual test			0	N/A	Each batch	Visual assessment to ensure colour consistency in production run and comparison against control sample

Organoleptic Information			
Parameter	Acceptable	Unacceptable	Product Photo
Appearance	Characteristic of product	Not typical of product	Not available
Aroma	Characteristic of product with no off taints or aromas	Not typical of product with off taints and aromas	
Flavour	Distinctive nutty flavour, characteristic of product with no off tastes	Not typical of product with off tastes	
Texture	Characteristic of product	Not characteristic of product	

Microbiological Standards*				
Parameter	Target	Unit	Frequency	Method
Total Viable Count	<500,000	cfu/g	Annually on raw material	Accredited method
Yeasts & Moulds	<5,000	cfu/g	Annually on raw material	Accredited method
Coliforms	<5,000	cfu/g	Annually on raw material	Accredited method
E.Coli	<10	cfu/g	Annually on raw material	Accredited method
Bacillus cereus	<100	cfu/g	Annually on raw material	Accredited method
Salmonella	Absent in 25g	cfu/g	Annually on raw material	Accredited method
Name of laboratory used for analysis:			Alliance Technical	
Accreditation status:			UKAS accredited no 2262	

*guideline figures only

4. Guideline Nutritional Information

Nutrients - Typical values per 100g	Value	Unit	Analysis or Calculation		Method
Energy	522	Kcal	Calculation		NutriCalc
	2168	kJ			
Protein	20	g			
Carbohydrate (available)	22	g			
- of which Sugars	1.5	g			
- of which Starch	20.5	g			
Dietary Fibre (AOAC)	15.5	g			
Total Fat	35	g			
- Saturates	4.2	g			
- Monounsaturates	7.5	g			
- Polyunsaturates	21	g			
Sodium	20	mg			
Salt	0.05	g			
Moisture	7	g			
Name of the laboratory used for nutritional analysis:			Not applicable		
Accreditation status of the laboratory used:			Not applicable		
Date of last analysis/calculation:			04/01/2024		

5. Contaminants Testing

Mycotoxins		
Parameter	Frequency	Method
Complies with commission regulation (EU) 2023/915 on maximum levels of certain contaminants in food	Annually on raw materials	Accredited method
Name of laboratory used for analysis:	Various accredited methods	
Accreditation status:	ISO 17025, UKAS	

Heavy Metals		
Parameter	Frequency	Method
Complies with commission regulation (EU) 2023/915 on maximum levels of certain contaminants in food	Annually on raw materials	Accredited method
Name of laboratory used for analysis:	Various accredited methods	
Accreditation status:	ISO 17025, UKAS	

Pesticide Residues			
Parameter	Max	Frequency	Method
Screened Pesticides	As per relevant UK and EU legislation	Annually on raw materials	Accredited method
Name of laboratory used for analysis:	Various accredited methods		
Accreditation status:	ISO 17025, UKAS		

5a. GMO

Reference to EU regulations EC 1829/2003, EC 1830/2003 and subsequent amendments

Does the raw material or any of its components require labelling as GMO in the Finished Product?	No
Does the raw material contain or consist of GMOs?	No
Is the raw material derived from or does it contain any components derived from GMOs?	No
Is anything used in the production of the raw material or any of its components GM or derived from GM, but does not require labelling (e.g. enzymes that are processing aids)?	No
Are soya, maize or any other potentially genetically modified crop or their derivatives used?	No

6. Allergen Information

Major Allergen Declaration:							
Allergenic food and derivatives	Is allergen present in ingredient supplied (include processing aids)?	Not as an ingredient but on the same line?	Not on the same line but used in or stored in the same building?	Not in the same building but used or stored on site?	Could cross contamination occur with the material supplied?	Source of allergenic material e.g. Wheat, Hazlenut	Allergen control measure
Fish and products thereof	No	No	No	No	No		
Eggs and products thereof	No	No	No	No	No		
(Tree) Nuts and products thereof ***	No	No	No	No	No		
Milk and products thereof (inc. lactose)	No	No	No	No	No		
Soybeans and products thereof	No	No	No	No	Yes	Soya beans	Possible field cross-contamination with Linseed
Cereals cont. gluten and products thereof	No	Yes	No	No	Yes	Wheat, Rye, Barley, Spelt, Oat	Wheat, Barley, Oat, Rye, Spelt on same line. Thorough product change clean in place. Not declared gluten free
Sulphur dioxide and sulphites	No	No	No	No	No		
Celery and products thereof	No	No	No	No	No		
Sesame seeds and products thereof	No	No	No	No	No		
Mustard and products thereof	No	No	No	No	No		
Lupin and products thereof	No	No	No	No	No		
Molluscs and products thereof	No	No	No	No	No		
Peanuts and products thereof	No	No	No	No	No		
Crustaceans and products thereof	No	No	No	No	No		
Other (please specify)	No	No	No	No	No		
Comments:	The soya risk could potentially be mitigated in the finished product based on the proportion of the seed in the seed blend and based on the inclusion rate of the seed blend in the final bakery product. So a cross contamination level of 4.0ppm Soya in the Linseed ingredient may result in a level of 0.072ppm for example in the finished seeded loaf (value that we can compare to the 10-100ppm guidance level).						

Suitable for:					
Vegetarians?	Yes	Ovo-Lacto Vegetarians?	Yes	Vegans?	Yes
Coeliacs?	No, not sold as gluten free		Halal?	Yes, not certified	
Organic?	No		Kosher?	Yes, not certified	

7. Storage Information



Shelf life and Storage		
Shelf life		Storage Conditions (N.B. Not suitable for freezing) Cool, dry, ambient conditions suitable for food storage. Not suitable for freezing
Total unopened	12 months	
Total once open	1 month	
Minimum on receipt	9 months	
Lead Time:	10 working days	
Minimum order quantity:	1 ton	

Weight System:	Minimum	Declared Weight:	750kg
Net Product Weight:	750kg	Gross Product Weight:	Approx. 752kg
Net Pallet Weight:	25kg	Gross Pallet Weight:	Approx. 772kg

8. Packaging

Primary Packaging						
Type of Packaging	Material	Colour	Net Weight per Unit	Gauge	Method of Closure	Dimension
Bulk Bag	PP Woven	White	2kg	N/A	Swan-necked & tied	L - 100cm, W -100cm, H - 162cm
Secondary Packaging						
Type of Packaging		Material	Colour		Net Weight per Unit	Dimension
N/A		N/A	N/A		N/A	N/A
Tertiary Packaging						
Type of Packaging		Material	Colour		Net Weight per Unit	Dimension
Stretch Wrap		19 micron PE	Clear		Approx. 750g	N/A
Pallet Liner		65 micron LDPE	Clear		160g	1000x1200mm
Pallet		Wood	Blue		Approx. 25Kg	L - 1200mm, W - 1000mm, H - 145mm

Pallet Configuration			
Number of units per layer	Number of layers per pallet	Total number of units per pallet	Height of pallet
1	1	1	155cm









Labelling Information required for Traceability:		Batch code
Example of Batch/Lot code:	24051J001	
Description of Batch/Lot code:	24 - Year / 05 - Week / 1 - Day / J - Production Line / 001 - Pallet Number	
Photo of Label:		
	5 Seed Blend 750kg	
	PRODUCT 4810a kg	
	BATCH 24024J041 (WO)	
Photo of Bag:	BEST BEFORE 10/01/2025	
		

Transportation:	All goods are to be transported on clean, dry, covered vehicles that are free from all infestation. Where possible all goods will be delivered by Edme's transport.
CoC / CoA:	Both available upon request. Please contact Edme Lab at quality@edme.com

9. HACCP and Food Safety Controls

Metal Detection				
Is the material Metal Detected?			Yes	
Where in process?	In-line			
Sensitivity?	FE: 1.2mm	N-FE: 1.5mm	SS: 2.0mm	
Frequency?	3 times per shift including start and end (every 4 hours), and on product change			
Sieve/Filter:				
Does the product undergo sieving/filtration?			Yes	
Sieve / Filter	Where in process?	Size?	Frequency?	
Sieve	After tipping	15mm, no damage	On every product change	
Any other Food Safety controls e.g. GHP audits, Magnets, X-ray:				
Parameter	Where in process?	Sensitivity, Size etc.	Frequency?	
Magnet	After tipping	10,000 gauss	Start of shift and during product change clean. If running 12 hrs, start and end of shift and during product change clean	
GHP audit	N/A	No damage	Daily, 3 monthly, 6 monthly & annually	

10. Supply Chain and VACCP

Supply Chain Map				Seeds	Pumpkin Seed, Sunflower Seed, Linseed, Millet Seed		
							
1. Grower; Seeds - Various	2. Transport; Farmers own or grain merchants, various	3. Ingredient Manufacturer; Belgium, USA, Poland, Ukraine and Bulgaria	4. Transport & Shipping; Manufactures own/3rd party haulier	5. Storage; Agent, UK	6. Transport; Agent's own/3rd party haulier	7. Storage; EDME Ltd, UK	8. Finished Product Manufacturer; EDME Ltd, UK

Vulnerability	
Is this product at particular risk?	No
What are the risks?	N/A
Traceability system in place through full supply chain?	Yes
Adulteration / Substitution / Dilutions tests available?	No
Please detail testing methods for adulteration / substitution / dilution, e.g. example DNA testing:	N/A
Certificate of Analysis Available:	N/A
Frequency of Testing:	N/A
State laboratory and accreditation:	N/A
Where no tests are available please define procedures / processes in place to reduce vulnerability:	Accredited transport, delivery note, site security (CCTV, swipe card access on all doors, locked external silos and tipping hoppers), CoC/CoA, intake testing, grain cleaning, Edme are a BRC accredited site, signed Edme Haulage Agreements on file, lorry loading checks, induction training, Edme approved suppliers & supplier approval, Edme risk assessments on file



11. Approval

No amendments or substitutions to the Raw Material Specification will be made without prior notification and approval from Edme Ltd. This specification supersedes all other specifications and forms of the same spec number issue. In the absence of any feedback within 3 working days, we take this specification as agreed.

Manufacturer Edme Ltd:			
Approved by:	Jordan Peck	Signature:	
Position:	Technical Manager		
Date Approved:	12.01.2024		

Signed on behalf of Customer:			
Company Name:		Address:	
Name:		Date:	
Title:		Signature:	
Email Address:			