

# **Rosemary Cut**

# Heat treated Natural

Version No	006	
Date of Issue	23.01.2023	
Product codes	25kg	ROS21
	22kg	ROS21
	10kg	ROS21

Product Data							
Product description	Dried lea	ves of S	ilvia Rosn	narinus		1 40000	
Ingredient declaration	Rosemar	У			215		
Appearance	Green gr	eyish in	colour		/ 1/2		
Flavour & Odour	Typical o	f rosem	ary		19		
Net weight	See option	ons abov	/e		15	ASSOCIATION OF THE PARTY OF THE	
Country of origin (raw materials)	Morocco	1				ALL TOTAL	
Country of manufacture	Morocco	)					
Usage	A raw foo	_	dient for	use in c	cooking. It	must be cooked	I fully before
Physical & Chemical							
Moisture % max	12						
Total Ash % max	12						
Acid Insoluble Ash % max	2						
Volatile Oil % min	1.5						
Aflatoxin B1 μg/kg max	2						
Aflatoxin B1 + B2 +G1 + G2 μg/kg max	4						
Pesticides & Heavy Metals	Meets El	J regula	tions				
Particle size	1 – 5 mm	1					
Extraneous matter % max	0.5						
Foreign matter % max	Not pres	ent					
Metal detection mm – Manufacturer	Fe	1.5	Non Fe	1.5	SS	2.0 Mag	n/a nets
(EHL Ltd) Metal detection in mm for		3.5		4.0		4.0	
repacked product							
Microbiological							
E. Coli / g	<10						
Salmonella /25g	Not dete	cted					
Total viable count/g	<100,000	)					
Yeast /g	<10,000						
Mould /g	<10,000						
	ological St						
This product is 100%	6 natural, c	and thes	e results	cannot	be guaran	teed	
Nutritional per 100g	1						
Energy kcal	331						
Energy kj	1387						
Protein g	4.88			T			T
Fat g	15.22					hich saturates g	
Carbohydrate g	64.06				Of	f which sugars g	
Sodium mg	50					Salt g	0.125
Fibre g	42.6						

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Tel: 00 44 161 480 7902 email: technical@ehl-ingredients.co.uk	



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Allergen Information	Present in	Handled by	Handled by	Handled by
	product	manufacturer	manufacturer	EHL Ltd
		(site)	(same line)	
Cereals – Wheat, rye, barley, oats, spelt, kamut	No	No	No	Yes
Crustacean/ Mollusc	No	No	No	No
Eggs and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No
Soya and products thereof	No	No	No	Yes
Milk & Dairy and products thereof including	No	No	No	Yes
lactose				
Celery and products thereof	No	No	No	Yes
Mustard and products thereof	No	No	No	Yes
Lupin and products thereof	No	No	No	No
Sesame and products thereof	No	No	No	Yes
Nuts and products thereof	No	No	No	Yes
Peanuts and products thereof	No	No	No	Yes
Products containing Sulphur dioxide and sulphites >10mg/kg	No	No	No	Yes

#### Allergen Statement

Where products are indicated as not having an allergen present this refers to the product not being formulated or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens however <u>this cannot be guaranteed</u>. Where specific guarantees are required, please contact EHL for further information.

Unless otherwise stated in the table above products are supplied, to the best of our knowledge, free from nuts and nut derivatives. Nut products are handled by EHL, and careful nut handling procedures and practices are in place. Due diligence checks of the supply chain are in place, however due to the nature of the products supplied it is not possible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to deliver to our premises.

Storage & Product Packaging				
Storage conditions	Store in a cool dry place	Store in a cool dry place away from direct sunlight.  18 months Shelf life on delivery - typical 9 months minimum		
Shelf life - typical	18 months			
Bulk packaging	Food grade Kraft paper sacks with poly liner - stitched	Heat sealed polypropylene packaging / Tub and Lid		
Product labelling - typical	Product name, product code, best before end, batch/lot code, weight, country of origin, allergen information			

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at our customers own shelf-life protocol/testing and their sole discretion.

EHL Ltd accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

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Product Suitability				
Vegetarians	Yes	Kosher	Suitable – Not Certified	
Vegan	Yes	Halal	Suitable – Not Certified	
Coeliac	Yes-Not tested	Organic	No	
GM Free	Yes	Irradiated	No	

In compliance with current EU regulation (EC) no 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms, we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified ingredients.

We also confirm the in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

#### **Specification Authorisation**

To the best of our knowledge the information contained herein is true and accurate. All materials supplied comply with (EC) 178/2002 General Food Law and the principles of the 1990 Food Safety Act. This product is suitable for consumption in foodstuffs sold within the EU, however, nothing contained herein shall be construed to imply warranty or guarantee. Customers are advised to carry out addition checks as applicable to their application of the product.

In disclosing this confidential information supplied to you by EHL Ltd., you agree to maintain at all times the confidential nature of the information and disclose this only to relevant company employees and your immediate customer base when necessary. This confidential information must not be shared with any others without prior approval from EHL Ltd. This recipe remains the intellectual property of EHL Ltd.

Supplier	EHL Ltd	Customer
Specification signed by:		Specification signed by:
Signature	lot-	Signature
Print name	Michelle Slater	Print name
Position	Technical manager	Position
Date	23.01.2023	Date

This specification should be signed by both parties to confirm acceptance, if the specification is not queried or a signed copy not received back by EHL within 14 days it will be deemed that the customer has accepted the specification.

Document Control				
Issue	Issue Date	Reason for Change	Authorised By	
005	16.05.2022	First Issue on new format	Michelle Slater	
006	23.01.2023	Updated pack size	Michelle Slater	

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