Product Name:	GARLIC POWDER							
STOCK CODE:GAR1								
GAR11 (25Kg Box)								
Previously GAR05								
Product Description:	China	ass super alson carlie powder is the product obtained						
Appearance/Flavour/Texture/Odour		ese super clean garlic powder is the product obtained sively from <i>Allium Sativum</i> , and sub-species and varieties.						
Appearance/Flavour/Texture/Odour		product is obtained from fresh, mature and clean						
		esome garlic, free from moulds, disease, soil and outer						
	skins.							
		garlic is dried for 4-5hrs @ 60° C at the factory (in ovens if						
	neede	•						
		ny white colour. Flavour, characteristic of garlic.						
	Free from foreign matter and contamination. Free from additives.							
Country of Origin:	CHINA							
Net Weight:	2 x food grade poly-liners inside cardboard box							
Shelf Life from Production:	18 Months minimum when stored under correct conditions							
Minimum Shelf Life on Receipt:	12 Months							
Recommended Opened Shelf Life:	Open shelf life cannot be recommended as The Rye Spice Co							
Recommended Opened Shen Ene.	1 -	Ltd has no control over how the product is stored after leaving						
	our premises.							
Storage Conditions and	15-25°C and <70% moisture in closed packaging. Do not							
Temperature:	expose to sun light and strong odours. Free from rodent /							
2 omposition of	insect infestation							
Ingredients description:		% in final product						
GARLIC		100%						
Chemical Specification:								
•		100% double signed through a 125 migran signs						
Particle size range Ash		100% double sieved through a 125 micron sieve 3.29%max						
Acid insoluble ash		3.29%max 0.02%max						
Moisture		0.02%max 6.45 %						
Lead content		< 10,0ppm						
		< 10,0ppm < 20,0ppm						
Copper content								
Zinc Content		< 50,0ppm < 5,0ppm						
Arsenic content								
SO ₂ (E220)		< 50,0ppm						

Aflatoxin B	B1					< 5,0 μg/kg				
$B_1+B_2+G_1+C_1$	\mathfrak{F}_2				< 10,0 μg/kg					
	Microbio					r batc		vered		
Microbiological Specification:			Т	arget			Reject Levelabove>			
TVC				<2x	10 ⁴ Cfu (200	00)	> 1 x 10 ⁷ Cfu			
E. Coli					<10 cfu/g		$> 1.0 \times 10^2 (100)$			
Salmonella s	pp (in 25g)			Absent in 25g			Absent in 25g			
N T 4 •4•	T 0	/ 400		. .						
	Information	n g / 100g	of proc	duct:		USDA I	Nutritio			
Energy				kJ 1386				Kcal 331		
Protein Carbohydrat	tog			16.55g				nich sugar 2.4	2α	
Fat	ies				72.73g 0.73g					
rai					0.73g		Of which saturates 0.249g Mono-unsaturated 0.155g			
							Poly-unsaturated 0.178g			
Fibre					9.0g				<u>8</u>	
Sodium					60mg					
Vitamin A (RAE)					0 μg					
Vitamin C					1.2mg					
Folate					47 μg					
Calcium					79mg					
Iron				5.65mg						
Zinc				2.99mg learly identifiable In accorda				:1 FX 2002	10.1	
	n of coaing: and 2003/89/EC		lots are cl	learly	identifiable I	n accoi	dance	with EU 2092.	/91,	
Description	ı of Traceab	ility Codi	ing: cons	secuti	ve number giv	en at a	rrival p	per product		
Packaging Type	Material	Gauge	Colour		Dimensions	ID Marks		Details of Seal (where applicable)	Unit Weight	
2x poly- liners in box	Poly-liners in cardboard box	??	silver		??	none	•	Heat sealed & taped box	2 x 12.5Kg	
Description	ı of Traceab	ility Codi	ing: cons	secuti	ve number giv	en at a	rrival p	per product		
Use by		Best Befo	ore X	Bes	st Before End	l	Batch	n Code X		
Primary Pa	ackaging:	Tw	o food g	rade j	poly inners, l	neat sea	aled, ir	side cardboa	rd box	
Material/description:			sea	1 type with no	staple	s				
Does packaging comply with all regulations			Y							
	od contact pac	kaging (Y/	N)							
Weight of pa	ckaging				-					

Secondary Packaging:		C	ardboard	l box	<u> </u>	
Material/description:	seal type with no staples					
Does packaging comply with all regulations	Y					
regarding food contact packaging (Y/N)						
Weight of packaging						
Packaging Labelling (please X)	Primary	Pack	aging	S	econdary Packag	ging
Customer Name						
Product Title					X	
Batch code					X	
Production date						
Use by date/Best before/Beat before end					X	
Storage conditions						
Country of Origin					X	
Description of Traceability coding (please X)						
Metal detected at source: 9 inline magnet bars, 1	.5mm Fe,	2.0m	m N-Fe	X	X-Ray	
Sieved passed through 120mesh up				X	Filtered	
Optical				X	Aspirated	
Allergens Intolerance and Miscellaneous						
(Mandatory Allergens[under Dir 2003/89/EC & 20	005/26/E0	<u>[])</u>				
Does the product contain any of the following?	Yes	No	Detail.	The ma	nufacturer does not h	andle
Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut		X	Stored/hand	lled on	site.	
Or their hybridised strains and products thereof.		Λ	Stored, Harre	nea on		
Crustacean /Mollusc (shellfish and products		X				
thereof)		71				
Egg and products there of		X				
Fish and products there of		X				
Soya protein and products there of		X	Stored/hand	lled on	site	
Soya oil		X				
Milk & dairy (including lactose) and products		X	Stored/hand	lled on	site	
there of						
Celery and products there of		X	Stored/hand	lled on	site	
Mustard and products there of		X	Stored/hand	lled on	site	
Lupin and products thereof		X				
Sesame Seed and products there of		X	Stored/hand	lled on	site	
Kiwi and products thereof		X				
Nuts and products thereof		X	Stored/hand	lled on	site	
Peanuts and products there of		X	Stored/hand	lled on	site	
Sulphur Dioxide: (If the product contains	X		<50mg/Kg	g natu	rally occurring	
<10mg/Kg Sulphur Dioxide in the form of:) SO2,			sulphites			
Sulphites (E220,E221, E222, E223, E224, E226,						
E227, E228) It is free from						
Glutamate (E621, E622, E623, E625)		X				
Azodyes including E128		X				

Ponceau 4R/Cochineal red A (E124)			X		
Cocoa/Cacao			X	Stored/handle	d 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/handle	
Vanilla			X	Stored/handle	
Coriander and products there of			X	Stored/handle	
Maize			X	Stored/handle	d on site
Umbelliferae			X		
Pulses			X	Stored/handle	
Poppy seed and products there of			X	Stored/handle	d on site
Benzoic Acid (E210, E213)			X		
Parabenen(E214, E219)			X		
Ion irradiation			X		
Is the product suitable for?	Y	es	No		
Vegetarians	X				
Vegans	X				
Coeliacs	X				
Halaal					
Kosher	X			Kosher Pare	ev but not for Passover
Organic			X		
Genetically Modified Organisms					
Is this product free from Genetically	Yes	X	No	in acco	ordance with EU
is this product if the front something					

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.

Health & Safety Information/MSDS/COSSH

Toxicity: Non toxic

<u>Handling Precautions:</u> 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.

<u>Decomposition:</u> 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.

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.

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

<u>cannot be guaranteed.</u> 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

