

Product Name:	NUTMEG GROUND HEAT TREATED	
STOCK CODE: NUT06		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P7)		
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	Ground Nutmeg - <i>Myristica fragans (hout)</i> has a brown to reddish brown colour with a distinctive flavour, fresh, strongly aromatic. Bio steam treated at 110°C for 4minutes . The product shall be free from contamination and has not been irradiated or chemically treated and complies with current or pending UK legislation.	
Country of Origin:	Indonesia	
Net Weight:	25kg paper sacks with inner blue PE liner	
Shelf Life from Production:	18 Months	
Minimum Shelf Life on Receipt:	12Months	
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 under cool dry hygienic conditions, not exposed to sunlight.	
Supplier: Manufacturer/Processor/Agent		
Address of Supplier:		
Telephone No.		
Fax No:		
Website:		
Technical Contact:		
Telephone No:		
E-mail:		
Ingredients description:	% in final product	
HT Ground Nutmeg	100%	
Chemical Specification:		
Moisture	10% max	
Volatile oil	2.5% min	
Ash	4.0% max	

Acid insoluble ash	0.75%	
aW	0.7% max	
Aflatoxin B1	< 5,0 µg/kg	
B ₁ +B ₂ +G ₁ + G ₂	< 10,0 µg/kg	
Ochratoxin A	< 30,0 µg/kg	
Granulation, Retsch control sieve A 1.5mm for 15 min.	< 1000µm min 95%	
Foreign matter	Practically absent	
Microbiological testing frequency: per batch delivered		
Microbiological Specification:	Target	Reject Level --above>
TVC	<1x10 ⁴ Cfu (10000)	> 1x10 ⁵ Cfu (100000)
E. Coli	Absent in 25g	Present in 25g
Salmonella spp (in 25g)	Absent in 25g	Present in 25g
Yeasts & Moulds	<10	> 100
Enterobacteriaceae	<10	> 100
Coliforms	<10	> 100
Bacillus cereus	<10	> 100
Staphylococcus aureus	<10	> 100
Clostridium perfringens	<10	> 10
Nutritional Information g / 100g of product: Source-USDA Nutrition SR24 NDB02025		
Energy	kJ 2196	Kcal 525
Protein	5.84g	
Carbohydrates	49.29g	Of which sugar 28.49g
Fat	36.31g	Of which saturates 25.94g Mono-unsaturated 3.22g Poly-unsaturated 0.35g
Fibre	20.8g	
Sodium (Total Salt content 40mg)	16mg	
Vitamin A (RAE)	5 µg	
Vitamin C	3mg	
Folate	76 µg	
Calcium	184mg	
Iron	3.04mg	
Zinc	2.15mg	
Description of Traceability Coding: consecutive number given at arrival per product		
Use by	Best Before X	Best Before End
		Batch Code X
Primary Packaging: 3 ply Kraft paper bags, poly-lined		
Material/description:	Stitched seal type with no staples or heat sealed	
Does packaging comply with all regulations regarding food contact packaging (Y/N)	Y	
Weight of packaging	270g	
Secondary Packaging:	N/A	

Packaging Labelling (please X)	Primary Packaging		Secondary Packaging	
Customer Name				
Product Title	X			
Batch code	X			
Production date				
Use by date/Best before/Best before end	X			
Storage conditions				
Country of Origin	X			
Description of Traceability coding (please X)				
Metal detected @ source 1.9mm Fe, 2.4 N-Fe	X	X-Ray		
Sieved@ source < 1000µm min 95%	X	Filtered		
Optical@ source	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			Not certified	
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

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/COSHH

Toxicity: **Non toxic**

Handling Precautions: 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.

Decomposition: 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.

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;

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

