

Product Name:	LAURUS NOBILIS – BAY LEAVES SS
STOCK CODE: BAYLEAF	
Date of Issue:	
Prepared by:	
<p>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.</p> <p>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.</p>	
Product Description: Appearance/Flavour/Texture/Odour	<p>The semi selected leaves of the edible herb Laurus Nobilis are collected and dried by the sun. The leaves are separated from the main stalks.</p> <p>The leaves appear of dark green colour. The product is presented free from stalk to an adequate percentage and free from other vegetable matter. The aroma and flavour of dried bay leaves will be similar to the fresh one when it is reconstituted in water</p>
Country of Origin:	TURKEY
Net Weight:	10Kg plus various sizes
Shelf Life from Production:	18 Months
Minimum Shelf Life on Receipt:	12 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 under cool dry hygienic conditions, not exposed to sunlight. 10°C – 21°C
Supplier: Manufacturer/Processor/Agent	
Address of Supplier:	
Telephone No.	
Fax No:	
Website:	
Technical Contact:	
Telephone No:	
E-mail:	
Organic Certification:	No

Ingredients description:		% in final product	
Bay leaves SS		100%	
Chemical Specification:			
Volatile oil		0.6% v/w min.	
Ash		3.62%	
Acid insoluble ash		2% w/w max	
Moisture		5.44% 10% max	
Lead content		< 10ppm	
Copper content		< 20ppm	
Zinc Content		< 50ppm	
Arsenic content		< 5ppm	
Aflatoxin B1		< 5,0 µg/kg	
B ₁ +B ₂ +G ₁ + G ₂		< 10,0 µg/kg	
Microbiological testing frequency: per batch delivered			
Microbiological Specification:		Target	Reject Level --above>
TVC		<2x10 ⁴ CfU (20000)	> 1 x 10 ⁷ CfU
E. Coli		<10 CfU/g	> 1.0 x 10 ² (100)
Salmonella spp (in 25g)		Absent in 25g	Absent in 25g
Nutritional Information g / 100g of product: USDA Nutrition SR23 NDB02004			
Energy		kJ 1312	Kcal 313
Protein		7.61g	
Carbohydrates		74.97g	Of which sugar
Fat		8.36g	Of which saturates 2.28g
Fibre		26.3g	
Sodium (Total Salt content 57.5mg)		23mg	
Vitamin A (RAE)		6185 µg	
Vitamin C		46.5mg	
Folate		180 µg	
Calcium		834mg	
Iron		43mg	
Zinc		3.7mg	
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 X	Best Before End	Batch Code X
Primary Packaging:		Corrugated cardboard box	
Material/description:		Adhesive seal type with no staples	
Does packaging comply with all regulations regarding food contact packaging (Y/N)		Y	

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 Fe 3mm, N Fe 4mm	X	X-Ray	
Sieved		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
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	
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: (if 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 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

