



Sage Cut
Heat treated

Version No	005	
Date of Issue	03.03.2023	
Product codes	10kg	SAG11

Product Data	
Product description	Dried leaves of <i>Salvia triloba/officinalis</i>
Ingredient declaration	Sage
Appearance	Pale green, greyish green granulated leaves
Flavour & Odour	Strong and characteristic of sage
Net weight	See options at top of each page
Country of origin	Turkey, Egypt, Albania
Physical & Chemical	
Moisture % max	12
Total Ash % max	10
Acid Insoluble Ash % max	2.5
Volatile Oil % min	0.5
Pesticides & Heavy Metals	Meets EU regulations
Particle size / Sieve size	2 - 4mm
Extraneous matter % max	<2
Foreign matter % max	Not present
Metal detection mm – Manufacturer	Fe 1.0 Non Fe 1.0 SS 1.25 Magnets Yes
Metal detection in mm for repacked product (EHL)	Fe 3.5 Non Fe 5.0 SS 4.0
Microbiological	
E. Coli / g	<10
Salmonella /25g	Not detected
Total viable count/g	100, 000
Yeast /g	500
Mould /g	500
Coliform /g	100
Nutritional per 100g	
Energy kcal	315
Energy kj	1317
Protein /g	10.63
Fat /g	12.75 Of which saturates 7
Carbohydrate /g	60.73 Of which sugars 2
Sodium /mg	11 Salt /g 0.027
Fibre /g	40.3



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

Allergen Statement

EHL Ltd supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.


Handling procedures are in place to reduce the likelihood of allergens being present.

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. Nut products are traded products and are not opened on site.


Storage & Product Packaging

Storage conditions	Store in a cool dry place away from direct sunlight.		
Shelf life - typical	18 months	Shelf life on delivery - typical	9 months minimum
Bulk packaging	Food grade Kraft paper sacks with poly liner - stitched	Re-pack packaging	Heat sealed polypropylene packaging
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
<p><i>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.</i></p> <p><i>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.</i></p>			

Specification Authorisation			
<p>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.</p> <p>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.</p>			
Supplier	EHL Ltd	Customer	
Specification signed by:		Specification signed by:	
Signature		Signature	
Print name	Michelle Slater	Print name	
Position	Technical Manager	Position	
Date	03.03.2023	Date	
<p>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.</p>			

Document Control			
Issue	Issue Date	Reason for Change	Authorised By
001	11.11.2015	First Issue	Philippa Owen
002	13.01.2017	Updated added saturated fat and sugars	Natalie Daley
003	27.01.2020	Product Code Updated	Elena Mitria
004	13.03.2020	General Review. Updated Allergen Info	Karen Miles



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005	03.03.2023	General update	Michelle Slater
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