

Product Name:	CUT ROSEMARY - ROSEMARINUS OFFICINALIS	
STOCK CODE: ROSE1		
Date of Issue:		
Prepared by:		
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.		
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.		
Please sign and return a copy of acceptance of warranty statement.(P6)		
Product Description: Appearance/Flavour/Texture/Odour	The cut leaves of the aromatic shrub Rosemarinus Officinalis. Leaves appear of a light 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 rosemary will be similar to the fresh one when it is reconstituted in water.	
Country of Origin:	MOROCCO	
Net Weight:	10Kg + various	
Shelf Life from Production:	24 months from date of manufacture	
Minimum Shelf Life on Receipt:	18 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:	10°C- 21°C On pallets under cool, dry, hygienic conditions, not exposed to sunlight. Free from rodent/insect infestation.	
Ingredients description:		
CUT ROSEMARY	% in final product 100%	
Chemical Specification:		
Volatile oil	>1%	
Ash	<8%	
Acid insoluble ash	<1%	
Moisture	<10.0 % max	
Lead content	<10ppm	
Copper content	<20ppm	
Zinc Content	<50ppm	
Arsenic content	<5ppm	
Aflatoxin B1	< 5,0 µg/kg	
B₁+B₂+G₁+ G₂	< 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: Source-USDA Nutrition SR23 NDB02036							
Energy	KJ 1387			Kcal 331			
Protein	4.88g						
Carbohydrates by difference	64.06g			Of which sugar			
Fat total lipid	15.22g			Of which saturates 7.371g			
Fibre	42.6g						
Sodium (Total Salt content 125mg)	50mg						
Vitamin A (RAE)	156 µg (IU 3128)						
Vitamin C	61.2mg						
Folate	307 µg						
Calcium	1280mg						
Iron	29.25mg						
Zinc	3.23mg						
Description of Traceability Coding: consecutive number given at arrival per product							
Use by	Best Before	X	Best Before End	Batch Code	X		
Explanation of coding: Individual lots are clearly identifiable In accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.							
Packaging Type	Material	Gauge	Colour	Dimensions	ID Marks	Details of Seal (where applicable)	Unit Weight
Kraft 3 ply sack	Flushed paper sack	Multi-wall	natural	460x100x990mm	none	Stitched, white cotton	10kg + various
Primary Packaging:				Kraft paper sacks		10Kg Net Wgt	
Material/description:				Stitched seal type with no staples, white cotton			
Does packaging comply with all regulations regarding food contact packaging (Y/N)				Y			
Weight of packaging				Paper sack, 152g and (500g packaging, Wgt, 6g. Size 250x160mm x 70µm) (1Kg packaging, Wgt 8g Size 200x 300mm x 70µm)			
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/Beat before end				X			
Storage conditions							
Country of Origin				X			
Description of Traceability coding (please X)							
Metal detected				X	X-Ray		

Sieved	X	Filtered	
Optical	X	Aspirated	X
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	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:) SO ₂ . 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	
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?			
Vegetarians	X		
Vegans	X		
Coeliacs	X		
Halaal			
Kosher			
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

