

Product Name:	CUMIN GROUND	
STOCK CODE: CUM 02		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P7)		
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.		
Product Description: Appearance/Flavour/Texture/Odour	The ground fruits of Cuminum Cyminum Linn family with a strong pungent flavour and aroma. Mid olive to dark brown olive in colour with a characteristic, warming and spicy flavour and odour.	
Country of Origin:	IRAN	
Net Weight:	25kg	
Shelf Life from Production:	24 Months	
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:	On pallets in 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: 100% Cumin Ground	% in final product 100%	
Chemical Specification:		
Volatile oil	>1.0% min.	
Ash	7.62%	
Acid insoluble ash	<2% w/w	
Moisture	8.06%	

Lead content	< 10ppm						
Copper content	< 20ppm						
Arsenic content	< 1ppm						
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 NDB 02014							
Energy	KJ 1567	Kcal 375					
Protein	17.81g						
Carbohydrates by difference	44.24g	Of which sugar 2.25g					
Fat total lipid	22.27g	Of which saturates 1.54g Mono unsaturated 14.04g Poly unsaturated 3.279g					
Fibre, dietary	10.5g						
Sodium	168mg						
Vitamin A (RAE)	64 µg						
Vitamin C	7.7mg						
Folate	10 µg						
Calcium	931mg						
Iron	66.36mg						
Zinc	4.8mg						
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				
Packaging Type	Material	Gauge	Colour	Dimensions	ID Marks	Details of Seal (where applicable)	Unit Weight
Kraft 3 ply sack 270g	Flushed paper sack	Multi-wall	natural	460x100x90mm	none	Stitched, white cotton	25kg
Material/description:				Stitched seal type with no staples, white cotton			
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: 3mm Fe, 4mm N Fe	X	X-Ray		
Sieved: 100% pass through 500 micron screen,	X	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 thereof		X		
Fish and products thereof		X		
Soya protein and products thereof		X	Stored/handled on site	
Soya oil		X		
Milk & dairy (including lactose) and products thereof		X	Stored/handled on site	
Celery and products thereof		X	Stored/handled on site	
Mustard and products thereof		X	Stored/handled on site	
Lupin and products thereof		X		
Sesame Seed and products thereof		X	Stored/handled on site	
Kiwi and products thereof		X		
Nuts and products thereof		X	Stored/handled on site	
Peanuts and products thereof		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		
Paraben(E214, E219)		X		
Ion irradiation		X		
Is the product suitable for?				
Vegetarians	X			
Vegans	X			
Coeliacs		X		
Halaal	X		Not certified	
Kosher	X		Not certified	
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; 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

