

Product Name:	ARROWROOT (CASSAVA) POWDER
PRODUCT CODE: ARR001	
Product Description: Appearance/Flavour/Texture/Odour	<p>Gluten free, Arrowroot, a natural unmodified starch <i>Manihot utilissima</i>, has the same binding qualities as a potato starch or a corn starch. If dissolved in cold water or any other liquid, it will bind dishes when it reaches boiling point. It's not necessary to cook it for a long time. Arrowroot is very suitable as a product to bind soups, sauces, jams and desserts, etc.</p> <p>Appearance and texture is that of a fine powder.</p> <p>Colour is off white.</p> <p>Flavour and odour is neutral with no off-taints.</p>
Process	<p>Arrowroot tubers contain about 23% starch. They are first washed, then cleaned of the paper-like scale, washed again, drained and finally reduced to a pulp by beating them in mortars or subjecting them to the action of the wheel-rasp. The milky liquid thus obtained is passed through a coarse cloth or hair sieve and the pure low-protein mucilaginous starch allowed to settle at the bottom as an insoluble powder. This powder, dried in the sun or in drying houses, is the "arrowroot" of commerce and it is at once packed for market in air-tight cans, packages or cases.</p>
Country of Origin:	BRAZIL
Net Weight:	25Kg + various sizes
Shelf Life from Production:	36 Months
Minimum Shelf Life on Receipt:	24 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. Protect from insects, birds and rodents in unopened packaging.
Supplier: Manufacturer/Processor/Agent	
Address of Supplier:	
Telephone No.	

Fax No:							
Website:							
Ingredients description:				% in final product			
Arrowroot: Grade Cassava				100%			
Chemical Specification:							
Ash				Typical 0.13% w/w max.			
Moisture				14% w/w max			
pH				4.5 - 7			
Free from Pesticides, Aflatoxins and Mycotoxins which may occur in agricultural products.							
Microbiological testing frequency: per batch delivered							
Microbiological Specification:				Target		Reject Level --above>	
TVC				<1x10 ⁴ Cfu (10000)/g		>1x10 ⁴ Cfu (10000)	
Coliforms				<10 Cfu/g		> 10 Cfu/g	
E. Coli				Absent		Absent	
Salmonella spp (in 25g)				Absent in 25g		Absent in 25g	
Yeasts				< 1.0 x 10 ³ (1000)/g		>1.0 x 10 ³ (1000)	
Moulds				< 1.0 x 10 ³ (1500)/g		>1.0 x 10 ³ (1500)	
Nutritional Information g / 100g of product: Supplier							
Energy				1565 kJ		348 Kcal	
Protein				0.16g			
Starch Content				84g min		Of which sugar nil	
Fat				Trace g		Of which saturates 0	
Fibre				Trace g			
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							
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	460x100x90mm	none	Stitched, white cotton	25kg
Use by		Best Before	Best Before End		Batch Code		
		X			X		
Primary Packaging: 3 ply flushed paper bags 270g Wgt + Various sizes, e.g. 1Kg polyethylene bags							
Material/description:				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/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	
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 Rye Spice Co Ltd, 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		
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				
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.

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 representative 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.

Process Flow Chart –Cassava Arrowroot Powder

