

Product Name:	PUMPKIN SEEDS	
STOCK CODE: PUM1		
Date of Issue:		
Prepared by:		
Please sign and return a copy of acceptance of warranty statement.(P6)		
Supplier:		
Manufacturer/Processor/Agent		
Address of Supplier:		
Telephone No.		
Fax No:		
Website:		
Technical Contact:		
Telephone No:		
Country of Origin:	CHINA	
Net Weight:	25Kg	
Shelf Life from Product	12 Months from delivery	
Minimum Shelf Life on Receipt:	9Months	
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:	Cool, dark and dry	
Product Description:	Pumpkin seed Shineskin Grade A (<i>Curcubito pepo</i>) dark green without shell. It is advisable that the product be heat treated to over 100°C prior to direct use.	
Appearance/Flavour/Texture/Odour	Green, season dependant, flat oval-shape, good quality. Typical no off-taste, typical, no off-smell. Free from live infestation, practically free from dead infestation	
Ingredients description:	% in final product	
PUMPKIN SEED	99.90%	
Chemical Specification:	Minerals per 100g	
Damaged/Discoloured/Attached skin	0.5% heat damaged and 2.0% insect damage% max	
Foreign seed/ stalks	0.025% max	
Broken (smaller than ½ kernel	<5.0%	
EVM	0.1% max	

Mudballs	0.05% max	
Stones	0.05% max	
Foreign matter (wood, metal, plastic, glass)	Practically free from, the supplier does their utmost to avoid the presence of stone, metal, and glass.	
Ash	4.78g	
Potassium	809mg	
Phosphorous	1233mg	
Magnesium	592mg	
Lead content	In conformance with EU legislation CEE 2092/91	
Copper content	1.343mg	
Manganese content	4.543mg	
Selenium	9.4mg	
Moisture	7.5% max	
FFA (as oleic acid)	1.5% max	
Vitamin B1 (Thiamin)	0.273mg	
VitaminB2 (Riboflavin)	0.153mg	
VitaminB6 (Pyridoxin)	0.143mg	
Vitamin E	2.18mg	
Pesticides	In conformance with EU legislation CEE 2092/91	
Aflatoxin B1	< 2,0 µg/kg	
B₁+B₂+G₁+ G₂	< 4,0 µg/kg	
Microbiological frequency of testing: per batch delivered		
Microbiological Specification:		Reject Level –above >
TVC	<1x10 ⁶ Cfu (1,000,000)	> 5 x 10 ⁷ Cfu
E. Coli	<100Cfu/g	>1000Cfu/g
Salmonella spp (in 25g)	Absent in 25g	Absent in 25g
Yeasts & Moulds	< 10 ³ (1000)	>1x10 ⁵ (100000)
S. aureus	< 100	> 10,000
C. perfringens	<100	>1000
B Cereus	<100	>10,000
Nutritional Information g / 100g of product: Source—USDA Nutrition SR24 NDB12014		
Energy	kJ 2339	Kcal 559
Protein	30.23g	
Carbohydrates	10.71g	Of which sugar 1.4g
Fat	49.05g	Of which saturates 8.65g
Fibre	6g	
Sodium (Total Salt content 17.5mg)	7mg	
Vitamin A (RAE)	1µg	
Vitamin C	1.9mg	
Folate	58µg	
Calcium	46mg	
Iron	8.82mg	

Zinc	7.81mg		
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.			
Primary Packaging:	Kraft 3 ply paper sack		
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	270g		
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 2mm Fe, 2.5mm N FE,	X	X-Ray	
Sieved	X	Filtered	
Optical	X	Aspirated	
Allergens Intolerance and Miscellaneous (Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])			
* Although the supplier states "Free From" for these allergens, they are as close as possible to 100% purity but there is no guarantee.			
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: (if the product contains <10mg/Kg Sulphur Dioxide in the form of:) it is considered to be free from, 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 Rye Spice Ltd cannot guarantee its accuracy, reliability and completeness nor can Rye Spice 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 Rye Spice Ltd for further information.

To the best of our knowledge the information contained herein is true and accurate; however, nothing contained herein shall be construed to imply warranty or guarantee.

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

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

