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| Product Name: | SPANISH SWEET PAPRIKA 40 and 60 ASTA STERILISED |
| STOCK CODE: PAP07 Originally PAPRIKA | Valid IT |
| Date of Issue: | |
| Prepared by: | |
| Please sign and return a copy of acceptance of warranty statement.(P7) | |
| 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. | |
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| Country of Origin: | SPAIN |
| DESCRIPTION | A sweet to mildly pungent brown powder from pods of Capsicum annum and Capsicum longum. It is free of any artificial colouring, adulterants and impurities. It is prepared, processed and packaged under modern sanitary conditions in accordance with good manufacturing practices. The product is derived from vegetable sources and would; therefore, meet Jewish dietary law requirements. Kosher certificate is issued on demand. |
| APPEARANCE | Reddish brown colour, free from foreign matters, insects, fragments of insects and other contamination. |
| AROMA TASTE | Characteristic of the product |
| Product dehydrated: | Correction factor of dehydration = 10 |
| Net Weight: | 25KGS POLY-LINED POLYPROPELENE SACK OR 3PLY PAPER |
| Shelf Life from Product | 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: | On pallets under cool, dry hygienic conditions, not exposed to sunlight. Free from rodent/insect infestation. 10oC - 21oC |
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| Ingredients description: Dried ripe sound fruits of Capsicum Annum Capsicum longum. | | % in final product 100 % | |
| Chemical Specification: | | | |
| Ash | | Max 8% | |
| Moisture | | Max 10% | |
| Sudan I – IV | | Absent | |
| Para Red | | Absent | |
| Aflatoxin B1 | | < 5,0 µg/kg | |
| Ochratoxin A | | < 30µg/kg | |
| B₁+B₂+G₁+ G₂ | | < 10,0 µg/kg | |
| Colour: 40ASTA ± 20 | | | |
| Colour: 60ASTA ± 20 | | | |
| Microbiological frequency of testing: per batch delivered | | | |
| Microbiological Specification: | | Target | Reject |
| TVC | | <3x10 ⁵ CfU (300000) | >3x10 ⁵ CfU (300000) |
| E. Coli | | Absent in 25g | >Absent in 25g |
| Salmonella spp (in 25g) | | Absent in 1g | >Absent in 1g |
| Yeasts & Moulds | | <10 ³ CfU (1000) | >10 ³ CfU (1000) |
| Clostridium perfringens | | <10 ³ CfU (1000) | >10 ³ CfU (1000) |
| Nutritional Information g / 100g of product: Source-USDA NutritionSR23 NDB02028 | | | |
| Energy | | kJ 1181 | Kcal 282 |
| Protein | | 14.14g | |
| Carbohydrates, by difference | | 53.99g | Of which sugar 10.34g |
| Fat, total lipid | | 12.89g | Of which saturates 2.14g Mono-unsaturated 1.695g Poly-unsaturated 7.766g |
| Fibre, total dietary | | 34.9g | |
| Sodium (Total Salt content 170mg) | | 68mg | |
| Vitamin A (RAE) | | 2463 µg (IU 49254) | |
| Vitamin C | | 0.9mg | |
| Folate | | 49 µg | |
| Calcium | | 229mg | |
| Iron | | 21.14mg | |
| Zinc | | 4.33mg | |
| 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: | | 25KGS POLYPROPELENE SACKS POLY-LINED OR 3PLY PAPER and (500g packaging, Wgt, 6g. Size 250x160mm x 70µm) | |
| Material/description: | | Stitched seal type with no staples, white cotton | |

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| Does packaging comply with all regulations regarding food contact packaging (Y/N) | Y | | |
| Weight of packaging | N/A | | |
| 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: Ferrous 0.6mm; N-Fe 0.7mm; S/S 0.8mm | | | |
| Sieved: 42 mesh | 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 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 | |

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| 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 |
| 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

