Product Name:	CHINESE 5 SPICE STANDARD					
STOCK CODE: CHIN20						
Date of Issue:						
Prepared by:						
	Microbiological levels can not be guaranteed. Goods are positively					
	nce 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. have not been identified, as all products are supplied to food manufacturers					
for further processing and are not supplied direct						
Product Description:	Processed from ground spices with an agreeable spicy and					
Appearance/Flavour/Texture/Odour	aromatic taste					
Country of Origin:	UK Blend					
Net Weight:	Various sizes					
Shelf Life from Production:	18 Months					
Minimum Shelf Life on Receipt:	12 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	On pallets in cool, dry, hygienic conditions, not exposed to					
Temperature:	sunlight					
-						
Supplier:						
Manufacturer/Processor/Agent						
Address of Supplier:						
Telephone No.						
Fax No:						
Website:						
Technical Contact:						
Telephone No:						
E-mail:						
Ingredients description:	% in final product					
Fennel (Egypt/India)	45 ±10					
Cinnamon (Indonesia/Sri L	,					
Ginger (China)	15 ±10					
Cloves (Indonesia/Comm						
Black Pepper Ground (Indonesia, Ma	laysia, 10±5					
India, Vietnam , Brazil, Madagascar)						

Chemical S	pecificatio	n:									
Volatile oil				<3% v/w min.							
Ash				10.4% (12.0% max)							
Acid insoluble ash				2% w/w max							
Moisture				9.78% (12% max)							
	Microbi	iological tes	sting fre	qu	ency: per	· batc	h deli	vered			
Microbiological Specification:			Ta	arget Reject Levelabo					e>		
TVC				<2x10 ⁴ Cfu (20000)				> 1 x 10 ⁷ Cfu			
E. Coli				<10 cfu/g				$> 1.0 \times 10^2 (100)$			
Salmonella spp (in 25g)					Absent in 25g			Absent in 25g			
Nutritional Information g / 100g of product: USDA Nutrition plus The Rye Spice Ltd Co spreadsheet											
Energy					kJ 1298			Kcal 310			
Protein					10.23g		OC 1		4 -		
Carbohydrat	es				64.95g			nich sugar 1.3			
Fat Fibre					9.14g		Of WI	nich saturates	1.05g		
Sodium (Tota	al calt conton	nt 161mg)			38.52g 64.35						
			lota ana ala	201			donos	with EII 2002/	/O.1		
Explanation of coding: Individual lots are clearly identifiable In accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.											
Description	of Tracea	bility Codi	ng: conse	ecut	ive number give	en at a	rrival p	er 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		460x100x9 90mm	none	!	Stitched, white cotton	25kg		
Use by		Best Befo	ore X	В	est Before End		Batch	tch Code X			
Drimany Da	alzaging	X			2	nly V	roft -	X nanar bags			
Primary Pa				3 ply Kraft paper bags							
Material/description: Does packaging comply with all regulations			ations	seal type with no staples Y							
regarding food contact packaging (Y/N)				•							
			N/A	<u> </u>							
Deconous a sense and a sense a											
Packaging Labelling (please X)				Primary Packaging				Secondary Packaging			
Customer Na	_ ·	,						, ,			
Product Title				X							
Batch code				X							
Production date											
Use by date/I		Beat before ei	nd	X							
The same of the sa				_1 ====================================							

Storage conditions								
Country of Origin		X						
					-1			
Description of Traceability coding (please X)								
Metal detected: Fe 3.5mm, N Fe 4.0mm, S/S 4.5mm			X	X-Ra	y			
Sieved: 100% through 2000 microns				X Filtered				
Optical	X	Aspir	ated					
Allergens Intolerance and Miscellaneous								
(Mandatory Allergens[under Dir 2003/89/EC & 20	005/26/E0	<u>[]</u>	_					
Does the product contain any of the following? Yes No				Detail				
Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut		X	Stored/handled on site					
Or their hybridised strains and products thereof.								
Crustacean /Mollusc (shellfish and products		X						
thereof)								
Egg and products there of		X						
Fish and products there of		X	G:	1/1 **	1			
Soya protein and products there of		X	Store	ed/handle	d on site			
Soya oil		X	~	10 11				
Milk & dairy (including lactose) and products		X	Store	ed/handle	d on site			
there of			a.	10 11				
Celery and products there of		X	Stored/handled on site Stored/handled on site					
Mustard and products there of		X	Store	ed/handle	d on site			
Lupin and products thereof		X	a.	10 11				
Sesame Seed and products there of		X	Store	ed/handle	d on site			
Kiwi and products thereof		X	a.	10 11				
Nuts and products thereof		X	Stored/handled on site					
Peanuts and products there of		X	Stored/handled on site					
Free from Sulphur Dioxide: (the product contains	5	X	Free from Sulphur Dioxide: product contains <10mg/Kg			(if the		
<10mg/Kg Sulphur Dioxide in the form of:)			pro	duct cor	itains <10r	ng/Kg		
SO ₂ , Sulphites (E220,E221, E222, E223, E224,								
E226, E227, E228)		X 7						
Glutamate (E621, E622, E623, E625)		X						
Azodyes including E128 Ponceau 4R/Cochineal red A (E124)		X	-					
Cocoa/Cacao		X	Store	ed/handle	d on site			
Yeast		X	Store	Za/ Hallall	d on site			
Pork		X						
Chicken meat		X	-					
Beef		X	-					
Sacchrose		X	1					
Fructose		X	1					
BHA/BHT (E320, E321)		X						
Tartrazine		X						
Sunset Yellow(E110)		X	-					
Azorubine(E122)		X						
Azorubine(E122)		Λ						

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?	Y	es	No	
Vegetarians	X	<u> </u>		
Vegans	X	X		
Coeliacs	X			
Halaal				
Kosher				
Organic			X	
Genetically Modified Organisms				
Is this product free from Genetically	Yes	X	No	in accordance with EU
Modified Organisms or derivatives				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/COSSH

Toxicity: Non toxic

<u>Handling Precautions:</u> Treat as normal foodstuffs. Observe the requirements as stated in DSEAR 2002 (SI 2002 No. 2776) for dust control – **use of masks advisable.**

<u>Fire Precautions:</u> 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

