

Product Name:	CAYENNE PEPPER	
STOCK CODE: CAY04		
Date of Issue:		
Prepared by:		
<p>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.</p>		
<p>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.</p>		
Supplier: Manufacturer/Processor/Agent		
Address of Supplier:		
Telephone No.		
Fax No:		
Website:		
Technical Contact:		
Telephone No:		
Product Description: Appearance/Flavour/Texture/Odour	Cayenne Pepper mix has a bright deep red/orange colour with a distinctive sweet hot flavour	
Country of Origin:	UK Blend [Paprika (Spain) chilli Powder (India)]	
Net Weight:	25kg + various	
Shelf Life from Product	18 months	
Minimum Shelf Life on Receipt:	12 months	
Recommended Opened Shelf Life:	Providing the product is kept in the correct storage conditions within the recommended temperature and relative humidity and opened packaging is tightly re-sealed, opened shelf life should be at least, the minimum shelf life on receipt of the goods.	
Storage Conditions and Temperature:	On pallets under cool, dry, hygienic conditions, not exposed to sunlight	
Ingredients description: Chilli Powder, Spanish Paprika 40 Asta	% in final product N/A	
Chemical Specification:		
Volatile oil	<3% v/w min.	
Ash	15% w/w max.	

Acid insoluble ash	2% w/w max	
Moisture	12% max.	
Scoville count (SHU)	20000-30000SHU	
Lead content	< 10ppm	
Copper content	< 20ppm	
Zinc Content	< 50ppm	
Arsenic content	< 5ppm	
Sudan I – IV	Absent	
Para Red	Absent	
Aflatoxin B1	< 5,0 µg/kg	
B ₁ +B ₂ +G ₁ + G ₂	< 10,0 µg/kg	
Microbiological frequency of testing: 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: Source-USDA NutritionSR24 + spreadsheet		
Energy	kJ 1289	Kcal 307.8
Protein	12.89g	
Carbohydrates by difference	54.93g	Of which sugar 5.39g
Fat total lipid	15.81g	Of which saturates 2.215g
Fibre, dietary	34.9g	
Sodium (total salt content 1.915g)	766mg	
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: multi-wall paper sack with liner+ (500g, packaging 0.006g size 250x160mm)		
Material/description:	Stitched seal type with no staples	
Does packaging comply with all regulations regarding food contact packaging (Y/N)	Y	
Weight of packaging	sack, 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/Beat before end	X	

Storage conditions			
Country of Origin		X	
Description of Traceability coding (please X)			
Metal detected: 3.5mm Fe, 5.0mm N Fe, 4mm S/S	X	X-Ray	
Sieved: 900µm	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 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	
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

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.

1. Composition/ information on ingredients

Herbs, spices and blends thereof with added permitted food ingredients.

2. Hazards identification.

Seasonings could contain certain ingredients e.g. certain spices or additives that are known to be potential irritants through direct contact and inhalation. Where these ingredients are handled in their concentrated form we would recommend the general precaution that they should all be treated as chemicals and subject to normal codes of industrial practise. Normal handling and good standards of personal hygiene will obviously minimise any risks. However, "active" ingredients in a seasoning blend are generally too diluted to be a hazard.

3. First aid measures.

In the event of eye contact: Flush with plenty of water. If irritation persists after washing seek medical advice.

In the event of skin contact: Wash well with soap and water.

In the event of ingestion: Is non-hazardous unless in large quantities when medical advice should be sought.

In all cases, if irritation persists, seek medical advice.

4. Fire fighting measures.

Low fire and explosion hazards- High flash points.

Extinguishing media: foam, CO₂, dry powder, vaporising liquid.

5. Accidental release measures.

Spillages can be swept away although the use of a vacuum cleaner is recommended.

6. Handling and storage.

Handling

These products may consist partly of pepper and other irritant or pungent spices which may cause eye, nose and throat irritation. Certain other ingredients may also cause skin irritation in certain individuals. The use of goggles, gloves as well as other protective clothing should prevent the occurrence of such problems. Inhalation should be safeguarded by the avoidance of dust, by the use of exhaust ventilation or if these measures are not reasonably practical, by the use of similarly approved respiratory equipment.

Storage.

Treat as a food- do not store in proximity to materials that are hazardous or could cause taint. The materials should be securely stacked to avoid accidents. Storage should be dry, ambient and not exposed to direct sunlight.

7. Exposure controls/ personal properties

Industrial hygiene: In accordance with good manufacturing practices.

Personal protective equipment:

Hand protection: The use of gloves is recommended.

Eye protection: The use of safety goggles is recommended.

Skin protection: Avoid contact with skin.

Ventilation: Provide adequate ventilation.

8. Stability and reactivity.

Stable under normal conditions. Conditions/ materials to avoid: none known

Hazardous decomposition: CO and CO₂ may be produced on combustion. Toxic fumes or sulphur dioxide may be emitted if preservative is present.

9. Toxicological information.

No toxicological test data is available for this multi component mixture. Risk assessment is based on the hazards of the individual components.

10. Ecological information.

There are no environmental impact data available for this mixture.

11. Disposal considerations.

Dispose of as innocuous waste. These products are bio-degradable and can be disposed of in landfill sites.

12. Transport information

Treat as a food. Ensure material is securely stacked to avoid accidents.

13. Regulatory information.

Preparation not classified as dangerous according to European directive 99/45 and its adoptions.

14. Other information.

None.

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

