

PRODUCT SPECIFICATION	
Product Name	<b>GROUND FENNEL SEEDS</b>
Product Code	<b>2172</b>

		

<b>Quality System</b> Certified and implemented	<b>ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU standard.</b>
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PRODUCT CHARACTERISTICS	
Origin	Various Countries
Product denomination (legal name)	Foeniculum Vulgare (Umbelliferae).
Description of the product	An oval shaped seed ground to a fine powder.
Description of the process	Sun – dried and partially separated from extraneous matter at origin; cleaned, ground, sieved, passed over magnets, quality controlled and packed .
Ingredients declaration	100% Fennel (Spice).

Organoleptic values		Method
Appearance	Powder	Organoleptic
Colour	Light Green	Organoleptic
Flavour	Similar to mild anise. No off flavours or taints.	Organoleptic
Odour	Aromatic, sweet smelling with an aroma of mild anise. No off odours or taints.	Organoleptic
Texture	Free flowing	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			10%	ISO 1442:1997
Volatile Oil (% v/w)		1%		ASTA 5.0
Acid insoluble ash (% w/w)			1.5%	ASTA 4.0
Ash content (% w/w)			10%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1			<5ppb	ASTA 24.1
Aflatoxin total			<10ppb	ASTA 24.1
Ochratoxin			15ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size	95% passes through 500 micron screen			Sieve Size Inspection
Extraneous matter			<1% Stalk	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)				Weighing
Metal detection (mm)	<b>Fe</b>	<b>Non-Fe</b>	<b>SS</b>	
	4 mm	5 mm	5 mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/7	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		10/6	BS 4285-3.6:1986
Moulds		10/6	BS 4285-3.6:1986

**Heavy Metals** (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU Contaminants Legislation.

<b>Pesticide</b>	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25 Kg
Bag weight	150g-200g

Labelling	Product Description, Batch/Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

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PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliac	YES	

Nutrition information per 100g	
kcal	327
kJ	1349
Protein (g)	15.8
Carbohydrate (g)	3
Sugar (g)	0
Fat (g)	14.9
Saturates (g)	0.5
Dietary Fibre (g)	2.3
Salt (g)	0.22

Calculation from Literature value using Nutrition Facts software.

Allergen Declaration for our supplier

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO <sub>2</sub>	No
13	Lupin	No
14	Molluscs	No

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GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT
There are no known irradiated ingredients present in any of the raw material or finished products manufactured by our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS
<b>Use in production</b>
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
<b>Nut &amp; Allergen Policy</b>
Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. our supplier is a Nut free site. they do handle Mustard, Wheat Flour and Celery onsite as components. Milk Powder and Sesame are traded items and are not processed on site. They are stored separately.
<b>Infestation</b>
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected 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.

Nut Statement
Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons: <ul style="list-style-type: none"> <li>Many herbs and spices are grown and processed in close proximity to nuts at various origins</li> <li>Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.</li> </ul>

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO