PRODUCT SPECIFICATION

| Product Name | CARDAMOM GREEN |
|--------------|----------------|
| Product Code | 5100 |



Quality System
Certified and implemented

Food Safety Management Systems, BRC Global
Standard for Food Safety and implemented the
HACCP system according to the EU/UK standard.

| DDODUCT CHADACTEDICTICS | |
|-----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PRODUCT CHARACTERISTICS | |
| Origin | Guatemala/ India |
| Product denomination (legal name) | Eletteria Cardamomum (Ziniberaceae) |
| Description of the product | The highly aromatic open pods or seed capsules of a perennial plant of the ginger family (zingiberaceae). The fruit capsules, which are collected just before maturity, are three-sided. |
| Description of the process | Sun – dried and partially separated from extraneous matter, at origin; cleaned, sorted, sieved, passed over magnets, quality controlled and packed |
| Ingredients declaration | Cardamom (spice). |

| Organoleptic values | | Method |
|---------------------|--------------------------------------------------|--------------|
| Appearance | Fresh green pods with the cardamom seeds inside. | Organoleptic |
| Colour | Fresh green pods with dark brown seeds. | Organoleptic |
| Flavour | Characteristic for cardamom, sweet and aromatic. | Organoleptic |
| Odour | Characteristic for cardamom, sweet and aromatic. | Organoleptic |
| Texture | Pods with hard inner seeds. | Organoleptic |

| Analytical values | Target | Minimum | Maximum | Method |
|-----------------------|--------|---------|---------|---------------|
| Moisture (% w/w) | | | 10% | ISO 1442:1997 |
| Volatile Oil (% v/w) | | 4% | | ASTA 5.0 |
| Acid insoluble ash (% | | | 2.5% | ASTA 4.0 |
| w/w) | | | | |
| Ash content (% w/w) | | | 9% | ISO 936:1998 |
| Mycotoxins: | | | | |
| Aflatoxin B1 | | | <5ppb | ASTA 24.1 |
| Aflatoxin total | | | <10ppb | ASTA 24.1 |
| Ochratoxin | | | 15ppb | HPLC |
| Split pots | | | 3% | Split pots |

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| Physical values | Target | Minimum | Maximum | Method |
|-----------------------------|--------|---------|---------|-------------------------|
| Particle Size | 6-10mm | | | Sieve Size Inspection |
| Extraneous matter | | | 0.5% | ASTA Cleanliness |
| Impurities/foreign material | | | 0.5% | Visual/Cleaning/Sifting |
| Bulk density (g/l) | | 400g/l | 480g/l | Weighing |
| Metal detection | Fe | Non-Fe | SS | |
| (mm) | 4.0 mm | 5.0 mm | 5.0 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/UK Contaminants Legislation.

| Pesticide | Products are supplied in accordance with the current EU/UK Pesticide |
|-----------|----------------------------------------------------------------------|
| | Legislation. |

| Packaging | |
|------------------|-----------------------------------------------------------------|
| Description | Blue Food Grade Poly Sac |
| Size | 460 x 560 x 990 Tri-Ex 140mu |
| Packaging weight | 25 Kg – Other pack sizes are available upon customer's request. |
| 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. |

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

| Nutrition information per 100g | | |
|--------------------------------|------|--|
| kcal | 322 | |
| kj | 1344 | |
| Protein (g) | 10.8 | |
| Carbohydrate (g) | 40.5 | |
| Sugar (g) | 2.0 | |
| Fat (g) | 6.7 | |
| Saturates (g) | 0.7 | |
| Salt (g) | 0.04 | |

Calculation from Literature value using Nutrition Facts software.

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| No. | Allergen | Present in Product | Present on Site | Processed on Site | Risk of cross contamination through Supply chain |
|--------|-------------------------------------------------------------------------------------------------------------------------------------|-------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 | Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof | No | Yes | Yes | No (Control in place) |
| 2 | Crustaceans and products thereof | No | No | No | No |
| 3 | Egg and products thereof | No | No | No | No |
| 4 | Fish and products thereof | No | No | No | No |
| 5 | Peanuts and products thereof | No | No | No | No |
| 6 | Soybeans and products thereof | No | No | No | No |
| 7 | Milk and dairy products (including lactose) | No | No | No | No |
| 8 | Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof | No | No | No | No |
| 9 | Celery and products thereof | No | Yes | Yes | No (Control in place) |
| 10 | Mustard and products thereof | No | Yes | Yes | No (Control in place) |
| 11 | Sesame Seeds and products thereof | No | Yes | Yes | No (Control in place) |
| 12 | Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO2 | No | Yes | Yes | No |
| 13 | Lupin | No | No | No | No |
| 14 | Molluscs | No | No | No | No |
| * Cro | oss-Contamination in Supply C | Chain : As above | 2. | • | |
| Allerg | gens in product | | None | | |
| | do you control cross contaminationssed on site? | on of allergens | prevent cross Mustard, Ce Sulphites as storage, dedi protocols, an are trained ir production so suppliers follo While enviror introduce risl | s-contamination of elery, Cereals cor and Sesame. This is icated equipment, d regular allergen a allergen handling cheduling to minimow ow strict allergen remental factors in | ntaining Gluten, ncludes segregated validated cleaning swab testing. Our staff , and we use controlled nize risks. We also ensure management procedures. the supply chain can ted to maintaining the |

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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 | Yes |
| genetically modified varieties are known. | |
| The product or a component is produced from raw materials which are identity | No |
| preserved. This statement is based on statements of our suppliers. | |
| 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

Use in production

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.

Infestation

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 and Peanut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins.
- 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.

<u>Alergens:</u>-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

| Component | (Applies | 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 | |
| | | | | |

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