

PRODUCT SPECIFICATION

Product Name	TARRAGON
Product Code	1831

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	France
Product denomination (legal name)	Artemisia Dracunculus (Estragon Sepentarian)
Description of the product	Tarragon grows to 120–150 cm tall, with slender branched stems. The leaves are lanceolate, 2–8 cm long and 2–10 mm broad.
Description of the process	Sun – dried and partially separated from extraneous matter, at origin; sieved, passed over magnets, quality controlled.
Ingredients declaration	Tarragon (Herb).

Organoleptic values		Method
Appearance	Leaves	Organoleptic
Colour	Glossy Green	Organoleptic
Flavour	Characteristic of product. No off flavours or taints.	Organoleptic
Odour	Characteristic of product. No off odours or taints.	Organoleptic
Texture	Leaves	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			12%	ISO 1442:1997
Acid insoluble ash (% w/w)			3%	ASTA 4.0
Ash content (% w/w)			11%	ISO 936:1998
Mycotoxins :				
Ochratoxin			10ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size	2 - 4mm			Sieve Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0mm	5.0mm	5.0mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/6	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/3	ISO 16649-1:2000
Salmonella		Absent in 25/g	ISO 6579:2002
Yeasts		10/5	BS 4285-3.6:1986
Moulds		10/5	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)			
Lead	Max 10ppm	Zinc	Max100ppm
Copper	Max 50ppm		

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

Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	8 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

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

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Nutrition information per 100g	
kcal	342
kJ	1442
Protein (g)	22.8
Carbohydrate (g)	42.8
Sugar (g)	0
Fat (g)	7.2
Saturates (g)	1.9
Salt (g)	0.15

Calculation from Literature value using Nutrition Facts software.

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

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 the NutsinBulk. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

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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.
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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 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:
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| <ul style="list-style-type: none">• Many herbs and spices are grown and processed in close proximity to nuts 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. |
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