

## PRODUCT SPECIFICATION

|              |                     |
|--------------|---------------------|
| Product Name | <b>SUMAC POWDER</b> |
| Product Code | <b>2401</b>         |

|  |  |
|--|--|
| <b>Quality System</b><br>Certified and implemented | <b>ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.</b> |
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### PRODUCT CHARACTERISTICS

#### General

|                                   |  |
|-----------------------------------|--|
| Origin                            | Turkey   |
| Product denomination (legal name) | Rhus Coriaria (Sommacco)   |
| Description of the product        | The decorative Sumac brush grows wild through the Middle East and bears spikes of tart, red berries. Dried to deep brick color. They give fruity, sour note to a dish and used in a similar way to lemon juice or vinegar. |
| Description of the process        | Sun – dried and partially separated from extraneous matter, cleaned at origin; blended, ground, sieved, passed over magnets, quality controlled and packed at FGS Ingredients Ltd.   |
| Ingredients                       | 100 % Sumac<br>Legislation / Ingredient declaration: Sumac (spice)   |

| Organoleptic values |   | Method           |
|---------------------|---|------------------|
| Appearance          | Powder  | Organoleptically |
| Colour              | Dark Brownish Red   | Organoleptically |
| Flavour             | Its taste is pleasantly sour and astringent, without being sharp. | Organoleptically |
| Odour               | Sumac has little aroma.   | Organoleptically |
| Texture             | Powdery   | Organoleptically |

| Analytical values          | Target | Minimum | Maximum | Method        |
|----------------------------|--------|---------|---------|---------------|
| Moisture (% w/w)           |        |         | 12%     | ISO 1442:1997 |
| Volatile Oil (% v/w)       |        |         |         | ASTA 5.0      |
| Acid insoluble ash (% w/w) |        |         | 1.5%    | ASTA 4.0      |
| Ash content (% w/w)        |        |         | 12%     | ISO 936:1998  |
| Mycotoxins :               |        |         |         |               |
| Aflatoxin B1               | <1ppb  |         | <5ppb   | ASTA 24.1     |
| Aflatoxin total            | <5ppb  |         | <10ppb  | ASTA 24.1     |
| Ochratoxin                 | 15ppb  |         | 30ppb   | HPLC          |

|                        |                          |
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| Physical values             | Target                                | Minimum | Maximum | Method                  |
|-----------------------------|---------------------------------------|---------|---------|-------------------------|
| Particle Size               | 95% passes through 710 micron screen. |         |         | Sieve Size Inspection   |
| Extraneous matter           | <1%                                   |         |         | ASTA Cleanliness        |
| Impurities/foreign material |                                       |         | Absent  | Visual/Cleaning/Sifting |
| Bulk density (g/l)          |                                       |         |         | Weighing                |
| Metal detection (mm)        | Fe                                    | Non-Fe  | SS      |                         |
|                             | 4mm                                   | 5mm     | 5mm     | Metal Detector          |

| Microbiological values | Minimum (m)/g  | Maximum (M)/g  | Method           |
|------------------------|----------------|----------------|------------------|
| TVC                    | <10/4          | 10/7           | ISO 4833:2003    |
| Coliforms              | <500           | 10/4           | ISO 21528-2:2004 |
| B. cereus              | <100           | 1000           | ISO 7932:2005    |
| E. coli                | Absent in 1g   | 20             | ISO 16649-1:2000 |
| Salmonella             | Absent in 25/g | Absent in 25/g | ISO 6579:2002    |
| Yeasts                 | <500           | 10/6           | BS 4285-3.6:1986 |
| Moulds                 | <500           | 10/6           | BS 4285-3.6:1986 |

With : X<m=good quality  
M<x<M=acceptable quality  
x>M=not acceptable quality

| 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 | Net 20Kg                     |
| Bag weight       | 150g-200g                    |
| Product Barcode  |                              |

|                    |   |
|--------------------|---|
| 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.<br>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 |

|                        |                          |
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|                  |      |  |    |
|------------------|------|--|----|
| 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 |               |

| Nutrition information per 100g |      |
|--------------------------------|------|
| kcal                           | 0    |
| kj                             | 1070 |
| protein (g)                    | 4.1  |
| carbohydrate (g)               | 45   |
| sugar (g)                      | 0    |
| fat (g)                        | 11   |
| saturates (g)                  | 0    |
| salt (g)                       | 0    |

Calculation from Literature value using Nutrition Facts software.

| Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.<br>When purchased in quantities that need re-packaging, our allergen policies will apply. |              |                             |                 |  |                             |                 |
|---|--------------|-----------------------------|-----------------|--|-----------------------------|-----------------|
| Component   | Manufacturer |                             |                 | Nuts in Bulk<br>( 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                          | NO              | 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                          | YES             | 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 |

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|   |    |
|---|----|
| 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 FGS Ingredients Ltd. 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 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.

#### **TECHNICAL STATEMENT**

##### Article 1. Adventitious Cross Contamination of Herbs and Spices with Nuts

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:

- 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.