

PRODUCT SPECIFICATION

| | |
|--------------|----------------------|
| Product Name | GARLIC POWDER |
| Product Code | 1397 |

| | | |
|----------|--------------------|--|
| Supplier | Name | NUTS IN BULK |
| | Address | Unit9 Capital trading park , Wiver pool , L337SY |
| | Commercial contact | |
| | Quality contact | quality@nutsinbulk.ie |
| | Phone No | +44 151 546 2970 |
| | Fax No | +44 754 387 8840 |
| | Email | sales@nutsinbulk.co.uk |

| | |
|--|---|
| Our supplier quality system, Certified and implemented | ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU standard. |
|--|---|

| PRODUCT CHARACTERISTICS | |
|-----------------------------------|--|
| Origin | India |
| Product denomination (legal name) | Allium Sativum (Alliaceae) |
| Description of the product | The ground bulk of the plant Allium sativum. Creamy white powder. Powdered from the dehydrated garlic prepared from fresh, clean, mature, sound and wholesome garlic |
| Description of the process | Sun - dried and partially separated from extraneous matter ground, sieved, Sorted, passed over magnets and packed at origin: |
| Ingredients declaration | 100% Garlic (Spice). |

| Organoleptic values | | Method |
|---------------------|---|--------------|
| Appearance | Powder | Organoleptic |
| Colour | Creamy White / Brownish | Organoleptic |
| Flavour | Characteristic flavour and typical of fresh garlic. Sharp and pungent taste. No off flavours or taints. | Organoleptic |
| Odour | Characteristic aroma and typical of fresh garlic. No off odours or taints. | Organoleptic |
| Texture | Free flowing | Organoleptic |

| Analytical values | Target | Minimum | Maximum | Method |
|----------------------------|--------|---------|---------|---------------|
| Moisture (% w/w) | | | 6.8% | ISO 1442:1997 |
| Volatile Oil (% v/w) | | | | ASTA 5.0 |
| Acid insoluble ash (% w/w) | | | 0.5% | ASTA 4.0 |
| Mycotoxins : | | | | |
| Aflatoxin B1 | <1ppb | | <5ppb | ASTA 24.1 |
| Aflatoxin total | <5ppb | | <10ppb | ASTA 24.1 |
| Ochratoxin | <15ppb | | 15ppb | HPLC |

| | |
|-------------------------|---------------------------|
| Spec Issue No : 4104 | Version : 07 |
| Issued By : Ines Dias | Last Updated : 23/10/2022 |
| Issue Date : 09/03/2023 | Authorised By: K B Patel |

| Physical values | Target | Minimum | Maximum | Method |
|-----------------------------|--------|---------|---------|-------------------------|
| Particle Size | | | | Sieve Size Inspection |
| Extraneous matter | | | Absent | ASTA Cleanliness |
| Impurities/foreign material | | | Absent | Visual/Cleaning/Sifting |
| Bulk density (g/l) | | | | Weighing |
| 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 | <10/7 | 10/7 | ISO 4833:2003 |
| Coliforms | <10/4 | 10/4 | ISO 21528-2:2004 |
| B. cereus | <1000 | 1000 | ISO 7932:2005 |
| E. coli | Absent | 10/2 | ISO 16649-1:2000 |
| Salmonella | Absent in 25g | Absent in 25g | ISO 6579:2002 |
| Yeasts | <10/6 | 10/6 | BS 4285-3.6:1986 |
| Moulds | <10/6 | 10/6 | BS 4285-3.6:1986 |

| Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information) | | | |
|---|-------------------------|---------|-------------------------|
| Lead | Max 0.1ppm (wet weight) | Zinc | Max100ppm |
| Copper | Max 50ppm | Cadmium | Max0.05ppm (wet weight) |

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

| Packaging | |
|------------------|-------------------------|
| Description | Food grade PP bags |
| Size | 2 poly bag of 20 kg net |
| Packaging weight | 40Kg (2 * 20 Kg) |
| Bag weight | 450g of Box |

| | |
|--------------------|---|
| 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. |

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

| | |
|-------------------------|---------------------------|
| Spec Issue No : 4104 | Version : 07 |
| Issued By : Ines Dias | Last Updated : 23/10/2022 |
| Issue Date : 09/03/2023 | Authorised By: K B Patel |

| Nutrition information per 100g | |
|--------------------------------|------|
| kcal | 345 |
| kJ | 1460 |
| Protein (g) | 16.8 |
| Carbohydrate (g) | 62.8 |
| Sugar (g) | 2.3 |
| Fat (g) | 0.8 |
| Saturates (g) | 0.1 |
| Salt (g) | 0.06 |

Calculation from Literature value using Nutrition Facts software.

| 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 |

| No | Manufacturer 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 ₂ | No |
| 13 | Lupin | No |
| 14 | Molluscs | No |

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 |

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

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.

Nut & Allergen Policy

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.

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:

- **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.**

| | |
|-------------------------|---------------------------|
| Spec Issue No : 4104 | Version :07 |
| | Last Updated : 23/10/2022 |
| Issue Date : 09/03/2023 | |