



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Hulled Sesame Seed
PRODUCT GRADE & SIZE:	99.98% Purity, Hulled
PACK SIZE:	25kg
BRAND NAME:	-
PRODUCT DESCRIPTION:	Mechanically hulled and mechanically dried raw sesame seeds from the plant <i>Sesamum indicum</i> L. Can be used as a topping and condiment for bakery, pastry, muesli and cereals industries. Further heat treatment is recommended for direct consumption.
COUNTRY OF MANUFACTURE:	India

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Sesame Seeds	100	Ingredient	India	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Hulled Sesame Seed

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

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	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	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	YES	NO	NO	YES
SESAME SEEDS or derivatives	YES	YES	YES	YES	YES	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

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SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	
LUPIN seeds or derivatives	No	No	No	

OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains Yes/ No/ May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	Yes	Yes	Yes	Sesame Seed (ingredient)
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo And Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is **SUITABLE** for:

Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	Yes – Not tested to <20ppm
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

Additional Information:

If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.

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NUTRITIONAL DATA		
Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	2470	McCance and Widdowson's CoFID 2019
Energy kcal	598	McCance and Widdowson's CoFID 2019
Protein g	18.2	McCance and Widdowson's CoFID 2019
Total Fat g	58	McCance and Widdowson's CoFID 2019
of which saturated g	8.3	McCance and Widdowson's CoFID 2019
of which mono-unsaturated g	21.7	McCance and Widdowson's CoFID 2019
of which poly-unsaturated g	25.5	McCance and Widdowson's CoFID 2019
Total Carbohydrate g	0.9	McCance and Widdowson's CoFID 2019
of which sugars g	0.4	McCance and Widdowson's CoFID 2019
of polyols g	0	McCance and Widdowson's CoFID 2019
of which starch g	0.5	McCance and Widdowson's CoFID 2019
Salt g	Trace	McCance and Widdowson's CoFID 2019
Dietary Fibre g	7.9	McCance and Widdowson's CoFID 2019
N: Nutrient is present in significant quantities but there is no reliable information on amount		

IRRADIATED AND GENETICALLY MODIFIED MATERIAL
In compliance with current EU Regulation (EC) No 1830/ 2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.
We do also confirm that in compliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

PHYSICAL PARAMETERS	
Criteria	Maximum or Range
Purity (w/w)	99.98% Min.
Admixture – impurities (EVM) (w/w)	0.02% Max.
Unhulled Seeds (w/w)	0.01% Max.
Foreign seed (w/w)	0.01% Max.
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES	
Appearance	Oval shaped, white creamy colour
Texture	Slightly hard, free flowing
Flavour & Aroma	Typical of sesame seed, free from contaminant, mustiness and bitterness

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MICROBIOLOGICAL PARAMETERS

Criteria	
Ecoli	<10cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	<5%
Aflatoxin B1	<2 ppb
Aflatoxin Total	<4 ppb
Free fatty acids (FFA)	<1.5%

Additional Chemical Criteria: None

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: 12 months (under recommended storage conditions)
Shelf life for Opened Product: 1 month (Under recommended storage conditions)
Recommended Storage Temperature (°C): Cool temperatures (4-10 °C) are recommended, please avoid high humidity.
Recommended relative humidity range (%):65% Max. RH
Product Durability
Relevant product is used and traded during the whole year due to its long shelf life. Depending on the storage and packaging conditions and the natural formation of the products they are prone to infestation, moisture reabsorption, colour, texture and taste change due to temperature and relative humidity change during storage & packaging integrity.
The assessment in order to extend the shelf life of product beyond the best before end date declared on the label is at our customers' own shelf life protocol/testing and sole discretion.
Chelmer Foods Ltd. accepts no responsibility or liability resulting from the usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS

	Primary Packaging - (Food Contact)	Secondary Packaging - (Outer Case)
Material & Closure:	Kraft Paper Bag & Stitched with polyester yarn or cotton thread	N/A
Colour:	White or Brown	N/A
Dimensions (LxWxH) mm:	Packer specific	N/A
Packaging Weight:	Packer specific	N/A
Label Position:	At the front of the bag	N/A
Label / Coding information:	Product Name, Net Weight, Country of Origin, Lot No., BBE Date	N/A
Coding example:	Packer specific	N/A

The integration of the packaging material should not be impaired or damage during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food grade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

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PALLETISATION AND WEIGHT CONTROL

Units per Layer:	5
Total Unit per Pallet:	40x25kg
Pallet Material:	Wood or plastic
Height of Finished Pallet:	1.6m
Average or Minimum Weight per unit:	Minimum
Target Weight per unit:	25kg
Declared Weigh on Label:	25kg

This product complies with the following EU Regulations: (EC) No 396/2005 and amendments, European Food Information to Consumers Regulation No 1169/2011(FIC), (EC) No 1881/2006, (EC) No 1881/2006, (EC) No 1829/2003, (EC) No 1830/2003 and **all other relevant, current UK & EU Regulations.**

The product is a natural product and will undergo a specification review at each specified new crop time.

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