

Issued: 2023 (updated) QUALITY ASSURANCE DEPARTMENT Version 2.0

# **PRODUCT SPECIFICATION SHEET**

**Product Name: Autumn Star Anise (Illicium verum)** 

**Prepared by: Quality Assurance Department** 

Date of Issue: 10 October 2023

Version: 2.0

Standard Referenced: BRCGS Food Safety, Issue 9



#### 1. Product Identification

• Botanical Name: Illicium verum

• Family: Schisandraceae

• Product Form: Whole dried fruit (5-8 point star shape)

Country of Origin: Vietnam

• Harvest Season: Autumn (Oct–Dec)

• Intended Use: Food ingredient, spice, herbal extract

# 2. Organoleptic & Physical Properties

Appearance: Brown to reddish-brown whole star-shaped pods

• Odour/Flavour: Strong, sweet and spicy aroma, similar to anise/licorice

• Shape: 5-8 pointed star, uniform, intact pods preferred

• Foreign Matter: Max 1%

# 3. Chemical Properties

• Moisture: Max 13.5% (ISO 939:2021)

• Volatile Oil Content: Min 2% (ISO 6571:2008)

- Ash Content: Max 5% (ISO 928:1997)
- Acid-insoluble Ash: Max 1.5% (ISO 930:1997)

# 4. Microbiological Parameters

- Total Plate Count: Max 10<sup>4</sup> CFU/g (ISO 4833-1:2013)
- Yeast & Mold: Max 100 CFU/g (ISO 21527-2:2008)
- E. coli: Negative (ISO 16649-2:2001)
- Salmonella: Absent in 25g (ISO 6579-1:2017)
- Bacillus cereus: Max 10 CFU/g (ISO 7932:2004)

#### 5. Allergens & Additives

- Allergen Free
- No additives, preservatives, or artificial colors
- Non-GMO, non-irradiated
- Steam sterilized for microbial safety if required

# 6. Shelf Life & Storage

- Shelf Life: 24 months from production
- Storage: Store in cool, dry place away from sunlight
- Packaging: 5–25 kg paper/PP bag/carton boxes or customer's requirement
- Labelling: Product name, batch number, net weight, MFG/EXP date

#### 7. Grading & Sizing

- Grade A: 5-8 pointed, full, intact stars ≥ 2.2 cm diameter
- Grade B: 3–7 pointed, slight broken, 2.0–2.5 cm diameter
- Powdered forms available upon request

# 8. Compliance & Certification

Certified under:

- BRCGS Food Safety
- HALAL Certification
- KOSHER Certification
- FDA Certification
- HACCP / ISO 22000
- ORGANIC Certification Optional

Logos of valid certifications available in final packaging

# 9. Declaration

This product conforms to all applicable food safety standards.

Specification reviewed annually or upon changes in production.

Prepared by: QA Department,

Date: 10 Oct, 2023

**Authorized Signature:** 

<u>Allergens:-</u> When purchased in bulk si When purchased in quantities							
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	YES	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	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof							
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	