

## PRODUCT SPECIFICATION

Product Name	<b>MARJORAM LEAVES</b>
Product Code	<b>1061</b>

Supplier	Name	<b>FGS Ingredients Ltd</b>
	Address	<b>Ulverscroft Road, Leicester, LE4 6BY, UK</b>
	Commercial contact	<b>Kirit Patel</b>
	Quality contact	<b>Amit Patel</b>
	Phone No	<b>0044 (0)116 262 3040</b>
	Fax No	<b>0044 (0)116 242 1976</b>
	Email	<a href="mailto:technical@fgsingredients.com">technical@fgsingredients.com</a>
URL	<a href="http://www.fgsingredients.com">www.fgsingredients.com</a>	

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

Country of Origin	Egypt
Product denomination (legal name)	<i>Marjorana hortensis Moeench</i>
Description of the product	The dried and rubbed leaves with or without a small proportion of the flowering tops of. Light grey-green and free from yellow leaf.
Description of the process	Sun – dried and partially separated from extraneous matter at origin; cleaned, quality controlled and packed at FGS Ingredients Ltd
Ingredients declaration	100 % Marjoram (Herb).

Organoleptic values	Details	Method
Appearance	Leaves	Organoleptic
Colour	Light grey-green	Organoleptic
Flavour	Characteristic of marjoram. No off favours or taints.	Organoleptic
Odour	Characteristic of marjoram. No off odours or taints.	Organoleptic
Texture	Leaves	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			12%	ISO 1442:1997
Volatile Oil (% v/w)		0.5%		ASTA 5.0
Acid insoluble ash (% w/w)			3.5%	ASTA 4.0
Ash content (% w/w)			13%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1			<5ppb	ASTA 24.1
Aflatoxin total			<10ppb	ASTA 24.1
Ochratoxin			15ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size	The fragile nature of leaf will cause a reduction in particle size during handling			Sieve Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)		100 g/l	160 g/l	Weighing
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0 mm	5.0 mm	5.0 mm	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		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	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)
Products are supplied in accordance with the current EU/UK Contaminants Legislation.

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 7Kg
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. 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

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

Nutrition information per 100g	
kcal	276
kj	1142
Protein (g)	12.7
Carbohydrate (g)	20.3
Sugar (g)	0
Fat (g)	7
Saturates (g)	0
Salt (g)	0.19

Calculation from Literature value using Nutrition Facts software.

No	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 <sub>2</sub>	No
13	Lupin	No
14	Molluscs	No

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<b>GMO STATEMENT</b>	
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

<b>IRRADIATION STATEMENT</b>
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.

<b>REMARKS</b>
<b>Use in production</b>
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.
<b>Nut &amp; Allergen Policy</b>
FGS Ingredients Ltd is a Nut Free Site. We do handle Mustard, Celery and Wheat Flour onsite. We trade in Milk Powder and Sesame, these products are not processed. We have an Allergen Policy and Procedure in place.
<b>Infestation</b>
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.

<b>Nut Statement</b>
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: <ul style="list-style-type: none"> <li>• Many herbs and spices are grown and processed in close proximity to nuts at various origins</li> <li>• 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.</li> </ul>

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