PRODUCT SPECIFICATION

Product Name	GROUND CORIANDER
Product Code	2145

Supplier	Name	FGS Ingredients Ltd
	Address	Ulverscroft Road, Leicester, LE4 6BY, UK
	Commercial contact	Kirit Patel
	Quality contact	Amit Patel
	Phone No	0044 (0)116 262 3040
	Fax No	0044 (0)116 242 1976
	Email	technical@fgsingredients.com
	URL	www.fgsingredients.com

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	Various Typically: Bulgaria/Romania
Product denomination (legal name)	Coriandium Sativum (Umbelliferae)
Description of the product	Finely ground plant material
Description of the process	Sun – dried and partially separated from extraneous matter at origin; cleaned, ground, sieved, passed over magnets, quality controlled and packed at FGS Ingredients Ltd.
Ingredients declaration	Coriander (spice).

Organoleptic values	Details			Method
Appearance	Coarse Powder			Organoleptic
Colour	Dark Brown			Organoleptic
Flavour		ctive, fragrant f		Organoleptic
	and sweet ta	iste. No off flavo	ours or taints.	
Odour	Warm, distin	ctive, fragrant a	aroma. No off	Organoleptic
	odours or tai	nts		
Texture	Free Flowing			Organoleptic
Moisture (% w/w)			12%	ISO 1442:1997
Volatile Oil (% v/w)		0.3%		ASTA 5.0
Acid insoluble ash (%			1.5%	ASTA 4.0
w/w)				
Ash content (% w/w)			8%	ISO 936:1998
Aw				
Mycotoxins:				
Aflatoxin B1	<1ppb		<5ppb	ASTA 24.1
Aflatoxin total	<5ppb		<10ppb	ASTA 24.1
Ochratoxin	15ppb		15ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size	95% passes through			Sieve Size Inspection
	590 micron screen			
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign			Absent	Visual/Cleaning/Sifting
material				
Bulk density (g/l)				Weighing
Metal detection	Fe	Non-Fe	SS	
(mm)	4.0 mm	5.0 mm	5.0 mm	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 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 25Kg
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	
Vegans	YES	
Kosher	YES	Not Certified
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g		
kcal	345	
kj	1425	
Protein (g)	12.4	
Carbohydrate (g)	13.1	
Sugar (g)	0	
Fat (g)	17.8	
Saturates (g)	1	
Salt (g)	0.09	

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 SO2	No
13	Lupin	No
14	Molluscs	No

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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 Yes	
genetically modified varieties are known.	
The product or a component is produced from raw materials which are identity No	
preserved. This statement is based on statements of our suppliers.	
The product or a component is produced from raw materials which have a GM origin.	
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.

Nut & Allergen Policy

Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. FGS Ingredients Ltd does is a Nut free site. We 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.

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