

Product Title	WHOLE FENNEL SEEDS 25KG SACK
Product Code	OC30389

### FINAL PRODUCT SPECIFICATION

Product Code:	CP28FS
Product Name:	Fennel Seeds Steam Treated
Version No:	010

#### **General Information**

Product Description:	The dried and steam treated seeds of Fennel
Latin Name:	Foeniculum vulgare
Pack Size:	20kg / 25kg
Country of Origin:	India
Country of Manufacture:	India
Appearance/Colour:	Greenish yellow brown, small plump elongated seeds, slightly soft, bitty
	texture
Flavour/Odour:	Sweet aroma with a warm liquorice like aromatic flavour
Particle Size:	3-6mm
Extraneous Matter:	2% max

#### **Chemical Standards**

Test	Units	Specification
Moisture	%	≤12.0
Ash	%	≤10.0
Acid Insoluble Ash	%	≤2.0
Pesticides	mg/kg	To EU legisaltion
Heavy Metals	μg/kg	To EU legislation

#### **Microbiological Standards**

Test	Units	Specification
Total Viable Count	Cfu/g	≤50,000
Coliforms	Cfu/g	≤100
E-Coli	Cfu/g	≤10
Salmonella spp	25g	ND/25g
Yeasts and Moulds	Cfu/g	≤500

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#### Nutritional Information

Typical Constituent per 100g		Method of Analysis or Source of Information
Energy kJ	1440	Food Data Central (ID: 171323)
kcal	345	Food Data Central (ID: 171323)
Fat	14.9g	Food Data Central (ID: 171323)
of which		
saturates	0.48g	Food Data Central (ID: 171323)
mono-unsaturates	9.91g	Food Data Central (ID: 171323)
polyunsaturates	1.69g	Food Data Central (ID: 171323)
Carbohydrates	52.3g	Food Data Central (ID: 171323)
Fibre	39.8g	Food Data Central (ID: 171323)
Protein	15.8g	Food Data Central (ID: 171323)
Sodium	88mg	Food Data Central (ID: 171323)

#### Packaging Information

Item	Material/Description
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm
Outer Packaging	Kraft Paper Sack
Food Contact Packaging	Polythene Liner
Label Information	Product Name, Batch Number, Net Weight & Best
	Before End Date

#### Storage and Shelf Life Information

Recommended Storage Conditions	Keep in dry, cool conditions away from direct heat and
	sunlight
Shelf Life from Manufacture	24 months

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#### Allergen Information

Allergen	Used Within the Recipe	Present at the manufacturing site	Comments
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	N	N	
Crustaceans and products thereof	N	N	
Eggs and products thereof	N	N	
Fish and products thereof	N	N	
Peanuts and products thereof	N	N	
Soybeans and products thereof	N	Y	Separate area
Milk and products thereof (including lactose)	N	N	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof	N	N	
Celery and products thereof	N	Y	Common equipment - steriliser only, cleaning validation in place
Mustard and products thereof	N	Y	Separate area
Sesame seeds and products thereof	N	N	
Sulphur dioxide and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	N	N	
Lupin and products thereof	N	N	
Mollusc and products thereof	N	N	

The supplier requests that all manufacturers take all reasonable and practical precautions to prevent cross contamination of any allergens. Details of allergen management controls relating to the manufacture of this product are available upon request.

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#### Warranty

This specification has correct and accurate to the best of our knowledge at the time of completion.

We warrant that we will take all reasonable precautions to ensure that all foods, food products or packaging materials intended for food use meet the requirements of Acts, Regulations and Orders applicable in the EU/UK\*.

This is including but not limited to the following:

The Food Safety Act 1990' and all relevant amendments and regulations.

The Food & Environment Protection Act 1985' and all relevant amendments and regulations.

The Plastic Materials & Articles in Contact with Food Regulations 1992' and all relevant amendments and regulations.

The supplier does not knowingly supply, use or handle any genetically modified ingredients or derivatives. Most of the products they handle are not implicated with regard to GMOs, and they take great care in sourcing ingredients to ensure that they maintain their GM free status.

The supplier does not knowingly supply, use or handle any irradiated materials.

\*Pyrrolizidine alkaloids will be in accordance with UK legislation only

Customer Approval of Specification			
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this			
specification. All s	specification. All specifications issued will be deemed to be accepted if no communication to the contrary is		
received after 10	working days.		
Signature:			
Print name:			
Position:			
Date:			

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