Email: <a href="mailto:technical@camstar.co.uk">technical@camstar.co.uk</a> Web: <a href="mailto:www.camstar.co.uk">www.camstar.co.uk</a> Company Registration No: 1413300 (Registered in England & Wales)

# **FINAL PRODUCT SPECIFICATION**

Product Code:	CP107CS
Product Name:	Coriander Ground Steam Treated
Version No:	09

### **General Information**

Product Description:	The ground steam treated seeds of Coriander which has not undergone fumigation or irradiation treatment.
Latin Name:	Coriandrum Sativum
Pack Size:	25kg
Country of Origin:	Morocco
Country of Manufacture:	Morocco
Appearance/Colour:	Free flowing mid tan brown powder
Flavour/Odour:	Mild, spicy flavour and aroma, characteristic of Coriander
Particle Size:	85% minimum <600micron sieve
Extraneous Matter:	≤0.5%

### **Chemical Standards**

Test	Units	Specification
Moisture	%	≤12
Ash Total	%	≤7

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## **Microbiological Standards**

Test	Units	Specification
Total Viable Count	Cfu/g	≤100,000
Enterobacteriaceae / Coliforms	Cfu/g	≤100
E-Coli	Cfu/g	≤10
Salmonella spp	g	Absent in 25g
Yeasts	Cfu/g	≤1,000
Moulds	Cfu/g	≤1,000

### **Nutritional Information**

Typical Constituent per 100g		Method of Analysis or Source of Information
Energy kJ	1249	Calculated
kcal	298	USDA Release 28
Fat	17.77	USDA Release 28
of which		
saturates	0.990	USDA Release 28
mono-unsaturates	13.580	USDA Release 28
polyunsaturates	1.750	USDA Release 28
Carbohydrates	54.99	USDA Release 28
of which		
Fibre	41.9	USDA Release 28
Protein	12.37	USDA Release 28
Sodium	35mg	USDA Release 28
Salt Equivalent (calculated	0.088mg	USDA Release 28
from sodium)		

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### **Packaging Information**

Item	Material/Description	
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm	
Outer Packaging	Multi walled kraft paper sack or 4 ply kraft paper	
	sack	
Food Contact Packaging	Inner PE 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	

### **Suitability Information**

	Suitable (Y/N):	Certified (Y/N):
Vegetarians	Υ	N
Vegans	Υ	N
Coeliacs	Υ	This product is purchased to a <20ppm level for Gluten
Halal	Υ	Υ
Kosher	Υ	Υ
Organic	N	N

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### **Allergen Information**

Allergen	Does the product contain? (Y/N)	Present at Production Site (Y/N)	Shared Process Line (Y/N)	Comments
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	No	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	No	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	No	No	
Milk and products thereof (including lactose)	No	No	No	
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil nut, Pistachio nut, Macadamia/Queensland nut and products thereof	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites (added) at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	No	No	No	
Lupin and products thereof	No	No	No	
Mollusc and products thereof	No	No	No	

Camstar Herbs Ltd request that all manufactures 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.

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

Camstar Herbs Ltd does not knowingly supply, use or handle any irradiated materials.

#### **Specification Agreement**

Camstar Herbs Ltd		
Signed:		
X A. Saly	Name: Linda Schug	
Position: Technical Manager	Date: 25/06/2020	Please sign and return the signed page of this
Customer Agreement		specification within 14 days
		of receipt. If we do not
Signed:	Name:	receive this page within 14
		days we will deem this specification has been
Position:	Date:	accepted.

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### **History of Amendments**

Issue No	Page	Revised Content	Revised Date	Revised By
9	All	Amend to 1 supplier. Change to updated version number spec	25/06/2020	LS