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:	CP126PF
Product Name:	Flat Leaf Parsley – Heat Treated
Version No:	07

### **General Information**

Product Description:	The dried, rubbed leaves of Flat Leaf Parsley which have not undergone	
	fumigation, sterilisation or irradiation treatment	
Latin Name:	Petroselinum crispum neapolitanum	
Country of Origin:	UK	
Pack size:	10kg	
Appearance/Colour:	Good green particulates	
Flavour/Odour:	Fresh and characteristic of Parsley	
Particle Size:	10% max <0.7mm sieve ; 100% <7mm sieve	
Extraneous Matter:	Stalk (pieces larger than 3mm) <3% w/w	
Metal Detection:	Ferrous 1.5mm, Non Ferrous 1.5mm, Stainless Steel 2.5mm	

#### **Chemical Standards**

Test	Units	Specification
Moisture	%	≤10
Ash Total	%	≤17
Acid Insoluble Ash	%	≤4
Pesticides	mg/kg	Within EU regulations
Copper	Mg/kg	≤20
Lead	Mg/kg	≤10
Arsenic	Mg/kg	≤5

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#### **Microbiological Standards**

Test	Units	Specification
Total Viable Count	Cfu/g	≤50,000
Enterobacteriaceae	Cfu/g	≤100
E-Coli	Cfu/g	≤10
Bacillus cereus	Cfu/g	≤100
Clostridium Perfringens	Cfu/g	≤10
Salmonella	375g	Absent in 375g
Listeria	25g	Absent in 25g
Yeasts	Cfu/g	≤500
Moulds	Cfu/g	≤500
Staphylococcus aureus	Cfu/g	≤20

### **Nutritional Information**

Typical Constituent per 100g			Method of Analysis or Source of Information
Energy	kJ	1220g	USDA
	kcal	292g	USDA
Fat		5.48g	USDA
of which			
Carbohydrates		50.64g	USDA
of which			
Fibre		26.7g	USDA
Protein	•	26.63g	USDA
Sodium		452mg	USDA

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#### **Packaging Information**

Item	Material/Description		
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm		
Outer Packaging	White sack		
Food Contact Packaging	Blue lined, blend of virgin polyethylene polymers		
	(LDPE, LLDPE, MDPE, HDPE)		
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	36 months

## **Suitability Information**

	Suitable (Y/N):	Certified (Y/N):
Halal	Yes	Yes
Kosher	Yes	Yes
Vegetarians	Yes	No
Ovo-lacto vegetarians	Yes	No
Vegans	Yes	No
Coeliacs	Yes	No
Diabetics	Yes	No
Organic	No	No

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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	YES	No	Stored only
Mustard and products thereof	No	YES	No	Stored only
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:	Name: Iuliana Tamas	
Position: Technical Assistant  Customer Agreement	Date: 10.02.2021	Please sign and return the signed page of this specification within 14 days
Signed:	Name:	of receipt. If we do not 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
06	ALL	Updated specification format	04.11.15	СС
07	ALL	Updated specification format	10.02.2021	IT