



Camstar Herbs Ltd.

Chestnuts Farm, Eye, Suffolk, IP23 7HL.
Ph: +44 (0) 1379 870669, Fax: +44 (0) 1379 870683,
Email: technical@camstar.co.uk Web: www.camstar.co.uk
Company Registration No: 1413300 (Registered in England & Wales)

FINAL PRODUCT SPECIFICATION

Product Code:	CP23CO
Product Name:	Coriander Rubbed UK
Version No:	13

General Information

Product Description:	The dried, rubbed leaves of English Coriander.
Latin Name:	<i>Coriandrum Sativum</i>
Pack Size:	10kg
Ingredient Declaration:	Coriander
Country of Origin:	UK
Country of Manufacture:	UK
Legal Declaration:	Coriander Leaf
Appearance/Colour:	Green to dark green particulates
Flavour/Odour:	Fresh and characteristic of Coriander
Particle Size:	100% minimum through a 6mm sieve 10% max through a 0.6mm sieve

Chemical Standards

Test	Units	Specification
Moisture	%	≤10
Ash Total	%	≤17
Acid Insoluble Ash	%	≤2
Pesticides	mg/kg	Within EU Limits

Microbiological Standards

Test	Units	Specification
Total Viable Count	Cfu/g	≤500,000
Enterobacteriaceae	Cfu/g	≤1,000
E-Coli	Cfu/g	≤10
Bacillus Cereus	Cfu/g	≤5,000
Clostridium Perfringens	Cfu/g	≤1,000
Salmonella spp	g	Absent in 125g
Yeasts	Cfu/g	≤5,000
Moulds	Cfu/g	≤5,000



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Nutritional Information

Typical Constituent per 100g		Method of Analysis or Source of Information	
Energy	kJ	1166	Calculated USDA Release April 2018
	kcal	279	
Fat of which		4.78	USDA Release April 2018
	saturates	0.115	
	Mono-unsaturates	2.232	
	Poly-unsaturates	0.328	
Carbohydrates of which		52.10	USDA Release April 2018
	sugar	7.27	
Fibre		10.4	USDA Release April 2018
Protein		21.93	USDA Release April 2018
Sodium		211mg	USDA Release April 2018

Packaging Information

Item	Material/Description
Tertiary Packaging	4-way entry pallet, 1200mm x 1000mm
Outer Packaging	Kraft Paper Sack
Food Contact Packaging	Blue 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	36 Months



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Suitability Information

	Suitable (Y/N):	Certified (Y/N):
Vegetarians	Yes	N/A
Ovo-Lacto Vegetarians	Yes	N/A
Vegans	Yes	N/A
Halal	Yes	Yes
Kosher	Yes	Yes
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 product only, in un-opened bags
Mustard and products thereof	No	Yes	No	Stored product only, in un-opened bags
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 SO ₂	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		Please sign and return the signed page of this specification within 14 days of receipt. If we do not receive this page within 14 days we will deem this specification has been accepted.
Signed: 	Name: Jack Pickerden	
Position: Quality Assurance & Technical Assistant	Date: 14/05/2019	
Customer Agreement		
Signed:	Name:	
Position:	Date:	



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History of Amendments

Issue No	Page	Revised Content	Revised Date	Revised By
010	ALL	Updated specification format, change to specification title, allergen and intolerance information, nutritional information,	26/06/15	JP
011	1	Micro levels and chemical standards decreased.	21/07/15	JP
12	ALL	New specification format, general information, chemical standards, microbiological standards.	24/09/2018	JP
12	1	Clostridium level lowered from 5,000cfu/g max to 1,000cfu/g max.	14/05/2019	JP