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:	CP66S			
Product Name:	Perennial Sage Rubbed			
Version No:	10			

General Information

Product Description:	The dried, rubbed leaves of Perennial Sage which have not undergone fumigation, sterilisation or irradiation treatment
Latin Name:	Salvia Officinalis
Pack Size:	12.5kg
Ingredient Declaration:	Perennial Sage
Country of Origin:	UK
Country of Manufacture:	UK
Appearance/Colour:	Green – grey particulates
Flavour/Odour:	Fresh and characteristic of Sage
Particle Size:	5% to pass through a 0.5mm sieve
	100% to pass through a 4mm sieve
Extraneous Matter:	Stalk (max 10% w/w)
Metal Detection:	Ferrous 1.5mm, Non Ferrous 1.5mm, Stainless Steel 2.0mm

Chemical Standards

Test	Units	Specification
Moisture	%	<10
Ash Total	%	<15
Acid Insoluble Ash	%	<3

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Microbiological Standards

Test	Units	Specification
Total Viable Count	Cfu/g	<200,000
Enterobacteriaceae	Cfu/g	<1000
E-Coli	Cfu/g	<10
Bacillus Cereus	Cfu/g	<1,000
Clostridium Perfringens	Cfu/g	<20
Staph aureus	Cfu/g	<20
Salmonella	Cfu/g	Absent in 50g
Listeria	Cfu/g	Absent in 25g
Yeasts	Cfu/g	<10,000
Moulds	Cfu/g	<20,000

Nutritional Information

Typical Constituent per 100)g		Method of Analysis or Source of Information
Energy k	\sim	1317	USDA
k	cal	315	USDA
Fat		12.75g	USDA
of which			
satura	ites	7.03g	USDA
mono-unsatura	ites	1.87g	USDA
polyunsatura	ites	1.76g	USDA
Carbohydrates		60.73g	USDA
Fibre		40.3g	USDA
Protein		10.63g	USDA
Sodium		11mg	USDA

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Packaging Information

Item	Material/Description
Tertiary Packaging 4-way entry pallet, 1200mm x 1000mm	
Outer Packaging Kraft Paper Sack -550mm x 200mm x 1	
Food Contact Packaging	Polythene Liner - 550mm x 200mm x 1250mm
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):
Vegetarians	Yes	N/A
Ovo-Lacto Vegetarians	Yes	N/A
Vegans	Yes	N/A
Coeliacs	Yes	This product has not been analysed for the presence of gluten
Halal	Yes	No
Kosher	Yes	Yes
Organic	No	No

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Allergen Information

Allergen	Does the product contain?	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 in warehouse in sealed bags in segregated area
Mustard and products thereof	No	Yes	No	Stored in warehouse in sealed bags in segregated area
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: 27.09.2021	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
Position:	Date:	days we will deem this specification has been accepted.

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History of Amendments

Issue No	Page	Revised Content	Revised Date	Revised By
07	All	Review spec as 3 years old	09/04/2018	LS
08	2	Bacillus Cereus <1,000 added to microbiological section	22/05/2018	JP
09	2	TVC level decreased from 900,000cfu/g max to 200,000 cfu/g max	01/07/2019	JP
10	All	Updated specification format	27.09.2021	IT