PRODUCT SPECIFICATION

Product Name	**MINT**
Product Code	**1071**

Supplier	Name	**FGS Ingredients Ltd**
	Address	**Ulverscroft Road, Leicester, LE4 6BY, UK**
	Commercial contact	**Kirit Patel**
	Quality contact	**Amit Patel**
	Phone No	**0044 (0)116 262 3040**
	Fax No	**0044 (0)116 242 1976**
	Email	**technical@fgsingredients.com**
	URL	**www.fgsingredients.com**

Quality System Certified and implemented	**Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU/UK standard.**

PRODUCT CHARACTERISTICS	
Origin	Egypt
Product denomination (legal name)	Genus Mentha
Description of the product	The dried leaves of Mentha Spicata Linnaeus (Pepper mint).
Description of the process	Sun – dried and partially separated from extraneous matter, at origin; quality controlled and packed at FGS Ingredients Ltd.
Ingredients declaration	Mint Leaves (Herb)

Organoleptic values	**Details**	**Method**
Appearance	Leaf	Organoleptic
Colour	Dark green	Organoleptic
Flavour	Characteristic of Mint. No off flavors or taints.	Organoleptic
Odour	Characteristic of Mint, no off odours or Taints.	Organoleptic
Texture	Leaf	Organoleptic

Analytical values	**Target**	**Minimum**	**Maximum**	**Method**
Moisture (% w/w)			12%	ISO 1442:1997
Volatile Oil (% v/w)		0.5%		ASTA 5.0
Acid insoluble ash (% w/w)			2.5%	ASTA 4.0
Ash content (% w/w)			12%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1			<5ppb	ASTA 24.1
Aflatoxin total			<10ppb	ASTA 24.1
Ochratoxin			15ppb	HPLC

Physical values	Target	Minimum	Maximum	Method
Particle Size	Passed over 0.5mm Due to fragile nature of the leaf it will cause reduction in particle size during handling, transport etc.			Sieve Size Inspection
Extraneous matter			>1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)				Weighing
Metal detection (mm)	Fe	Non-Fe	SS	Metal Detector
	4.0 mm	5.0 mm	5.0 mm	

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC		10/6	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		10/5	BS 4285-3.6:1986
Moulds		10/5	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)
Products are supplied in accordance with the current EU/UK contaminants Legislation.

Pesticide	Products are supplied in accordance with the current EU/UK Pesticide Legislation.

Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 10Kg
Bag weight	150g-200g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

PRODUCT SUITABILITY		
Vegetarians	YES	
Vegans	YES	
Kosher	YES	Not Certified
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g	
kcal	282
kj	1176
Protein (g)	19.9
Carbohydrate (g)	22.2
Sugar (g)	0.0
Fat (g)	6.0
Saturates (g)	1.6
Salt (g)	0.86

Calculation from Literature value using Nutrition Facts software.

No.	Allergen	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	Yes	Yes	No (Control in place)
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No	No	No	No
9	Celery and products thereof	No	Yes	Yes	No (Control in place)
10	Mustard and products thereof	No	Yes	Yes	No (Control in place)
11	Sesame Seeds and products thereof	No	Yes	Yes	No (Control in place)
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO2	No	Yes	Yes	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No

*** Cross-Contamination in Supply Chain**: As above.

How do you control cross contamination of allergens processed on site?	At **FGS**, we implement strict allergen control measures to prevent cross-contamination of allergens such as **Mustard, Celery, Cereals containing Gluten, sulphites and Sesame**. This includes segregated storage, dedicated equipment when feasible, validated cleaning protocols, and regular allergen swab testing. Our staff are trained in allergen handling, and we use controlled production scheduling to minimize risks. We also ensure suppliers follow strict allergen management procedures. While environmental factors in the supply chain can introduce risks, we are committed to maintaining the highest standards of allergen safety
Detail any 'May contain' allergen warning required for this product	Customer to risk assess from above information.

GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the FGS Ingredients Ltd. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut & Peanut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins.
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Customer Approval

The contents of this specification is the sole property of FGS Ingredients Ltd, prior written confirmation must be obtained from FGS Ingredients Ltd before any information contained within the specification is supplied to a 3rd party.
If a signed copy of the specification is not returned within 5 working days of the date of receipt of the specification by you FGS Ingredients Ltd reserves the right to **assume implicit acceptance of the specification and its contents.**

For Customer
Name :
Signed:
Position:
Date: