

<b><u>PRODUCT SPECIFICATION</u></b>	
<b>Packer:</b>	Steenbergs Limited
<b>Product:</b>	Cream of tartar

#### **Physical standards**

Product description	Cream of tartar	
Appearance	White powder	
Flavour and aroma	Slightly acidic taste, with no aroma	
Size	<500µ	
Percentage purity	99.9%	
Organic	Yes / No	
Fairtrade	Yes / No	

#### **Ingredients**

Ingredients	E number	%	Country of origin	Function
Potassium Bitartrate	E336	100	Various	Raising agent

#### **Storage and shelf life**

Storage	Ambient (8-20°C), dry (max Rh = 60%) conditions
Shelf life from packing	730 days
Shelf life once opened	365 days

#### **Label and traceability**

Legal Information	Cream of tartar
Traceability information	Batch code & best before placed on label in field of view
Country of origin	Spain

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## Packaging

### Glass jars

Item	Material description	Dimensions	Weight/unit	Per case	Weight/case	Recyclability
Outer packaging	Corrugated – outer case	134mm x 157mm x 232mm	90.3g	1	90.3g	Compostable/recyclable
Outer packaging	Corrugated – inner case	23mm x 63mm x 147mm	43.1g	1 or 2	43.1g/86.2g	Compostable/recyclable
Food contact packaging	Stainless steel twist-off cap with non-PVC plastic gasket	10mm x 69mm 8mm x 44mm	8.7g 4.8g	6 or 12 28	52.2g/104.4g 134.4g	Recyclable through kerbside schemes & similar commercial programmes
Food contact packaging	Glass jar	275ml: 115mm x 60mm 125ml: 60mm x 60mm 33ml: 40mm x 42mm	179.6g 107.7g 49.1g	6 12 28	1,077.6g 1,292.4g 1,374.8g	Recyclable through kerbside schemes & similar commercial programmes
Food contact packaging complies with current legislation?		Yes/ <del>No</del>	<b>Total case weight (ex-product)</b>	275ml 125ml 33ml	1,263.2g 1,573.3g 1,685.7g	Pallet: 25 cases (layer) x 10 cases (high) 250 cases = 1,500, 3,000 or 7,000 units

### Tinplate canisters

Item	Material description	Dimensions	Weight/unit	Per case	Weight/case	Recyclability
Outer packaging	Corrugated outer case	118mm x 107mm x 167mm	40.6g	1	40.6g	Compostable/recyclable
Food contact packaging	Tinplate canister, including PET clear window in cap	110mm x 50mm	47.1g	6	282.6g	Tinplate = recyclable; PET window = recyclable via drinks' bottle schemes
Food contact packaging complies with current legislation?		Yes/ <del>No</del>	<b>Total case weight (ex-product)</b>		323.2g	Pallet: 49 cases (layer) x 12 cases (high) 588 cases = 3,528 canisters

### Stand-up pouches

Item	Material description	Dimensions	Weight/unit	Per case	Weight/case	Recyclability
Outer packaging	Corrugated outer case (typical size)	134mm x 157mm x 232mm	90.3g	1	90.3g	Compostable/recyclable
Food contact packaging	PE and metallised PET	100g; 209mm x 129mm 500g; 264mm x 188mm	10.1g 17.5g	6 3	60.6g 52.5g	Difficult to recycle, except via specialist schemes => landfill
Food contact packaging complies with current legislation?		Yes/ <del>No</del>	<b>Total case weight</b>	100g 500g	150.9g 142.8g	

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#### **Chemical standards**

<b>Test</b>	<b>Units</b>	<b>Specification</b>	<b>Method</b>
Aflatoxin B1	µg/kg	<5	Laboratory specific
Total (B1, B2, G1, G2)	µg/kg	<10	Laboratory specific
Ochratoxin A	µg/kg	<30	Laboratory specific
Pesticides <sup>(i)</sup>	mg/kg	<0.01	Laboratory specific

Laboratory used	Staffordshire Scientific Services, or equivalent
Accreditation status	UKAS 1692

- (i) Organochlorine, organophosphate and pyrethroid pesticides, plus other pesticides per current laboratory test suite. Limits set by certain EC countries are 0.01mg/kg but some can only be tested to 0.05mg/kg limits of quantification. This is regarded as technical absence.

#### **Illegal dye analysis**

<b>Test</b>	<b>Units</b>	<b>Specification</b>	<b>Method</b>
Sudan I – IV	mg/kg	<0.01	Laboratory specific
Para Red	mg/kg	<0.01	Laboratory specific

Laboratory used	Staffordshire Scientific Services, or equivalent
Accreditation status	UKAS 1692

- (i) For cayenne, chilli, paprika and turmeric per legislation and sumac for Steenbergs' quality assurance system  
(ii) Other illegal dyes tests may include bixin, butter yellow, orange II, parared, rhodamine B and toluidine red

#### **Microbiological standards**

<b>Test</b>	<b>Units</b>	<b>Specification</b>	<b>Method</b>
Total viable count	cfu/g	<1 x 10 <sup>7</sup>	Laboratory specific
<i>E. coli</i>	cfu/g	<1 x 10 <sup>2</sup>	Laboratory specific
<i>Salmonella</i>	cfu/g	Absent in 25g	Laboratory specific
<i>B. cereus</i>	cfu/g	<1 x 10 <sup>3</sup>	Laboratory specific
<i>C. perfringens</i>	cfu/g	<1 x 10 <sup>3</sup>	Laboratory specific
Yeasts	cfu/g	<1 x 10 <sup>5</sup>	Laboratory specific
Moulds	cfu/g	<1 x 10 <sup>5</sup>	Laboratory specific

Laboratory used	Northern Hygiene Laboratories, or equivalent
Accreditation status	UKAS 1463

#### **Food safety information (Critical Control Point)**

<b>Metal detection</b>	<b>Test piece size (mm)</b>	<b>Position of metal detector/magnet</b>	<b>Frequency of check</b>
Ferrous	2.5	Goods in	On intake
Non ferrous	3.5	Goods in	On intake
Stainless steel	6.0	Goods in	On intake

<b>Contaminants</b>	
Does the product conform to current EU/UK pesticide legislation	✓
Does the product conform to current EU/UK heavy metal legislation	✓
Does the product conform to current EU/UK organic legislation	x

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#### GMO information

<b>GMO status</b>	<b>YES</b>	<b>NO</b>	<b>Comment</b>
1(a) Does the product contain, or may have been produced with the aid of any genetically modified organisms		✓	
1 (b) Furthermore, has any processing aid used been produced with the aid of any genetically modified organism (with particular reference to enzyme preparations).		✓	
If the answer to 1(a) and/or 1(b) is YES, is the product labelled in accordance to Regulation EC 1829/2003 and is traceable according to Regulation EC 1830/2003			

#### Allergen information

<b>Allergen information</b>	<b>Does the product contain?</b>		<b>Present on site?</b>		<b>Cross contamination possible?</b>		<b>Comment</b>
	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	
<b>Cereals containing gluten</b> (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		✓	✓			✓	Prepacked products sold via website
<b>Crustaceans</b> and products thereof		✓		✓		✓	
<b>Eggs</b> and products thereof		✓		✓		✓	
<b>Fish</b> and products thereof		✓	✓			✓	As above
<b>Peanuts</b> and products thereof		✓	✓			✓	As above
<b>Soybeans</b> and products thereof		✓	✓			✓	As above
<b>Milk</b> and products thereof (including lactose)		✓		✓		✓	
<b>Nuts</b> i.e. almond ( <i>Amygdalus communis</i> L.), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), pistachio nut ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof		✓	✓			✓	As above
<b>Celery</b> and products thereof		✓	✓			✓	Spices
<b>Mustard</b> and products thereof		✓	✓			✓	Spices
<b>Sesame seeds</b> and products thereof		✓	✓			✓	In za'atar
<b>Sulphur dioxide</b> and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>		✓		✓		✓	
<b>Lupin</b> and products thereof		✓		✓		✓	
<b>Mollusc</b> and products thereof		✓		✓		✓	
Has the product been processed on any equipment where materials identified above are used		✓		✓		✓	
Has any processing aids used in preparation of the product, either contains, or has been produced with the aid of any materials identified above (example: fish gelatine used as an agent in juice clarification)		✓		✓		✓	
Has the product been subjected to any ionising irradiation		✓		✓		✓	
Have you made the necessary enquiries throughout the supply chain	✓		✓		✓		

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### **Intolerance information**

<b>Intolerance information</b>	Does the product contain?		Present on site?		Cross contamination possible?		<b>Comment</b>
	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>	
Animal products		√		√		√	
Antioxidants – added		√		√		√	
Aspartame		√		√		√	
Benzoates/benzoic acid		√		√		√	
Butylated hydroxyanisole (BHA) or B. hydroxytoluene (BHT)		√		√		√	
Cocoa		√	√			√	Hot chocolates
Coconut/oils		√		√		√	
Colours - added		√		√		√	
Corn or derivatives there of		√		√		√	
Flavours – added		√		√		√	
Garlic		√	√			√	Spice
Gelatine		√		√		√	
Glutamates		√		√		√	
Honey		√		√		√	
Hydrolysed vegetable protein/oil		√		√		√	
Hydrocarbons mineral		√		√		√	
Legumes – peas/beans		√		√		√	
Maize or derivative there of		√		√		√	
Polyols		√		√		√	
Preservatives – added		√		√		√	
Salt, added		√	√			√	Salt & blends
Seeds – cotton seed/poppy		√	√			√	Poppy seeds
Seed oils		√		√		√	
Sugar, added		√	√			√	Sugar & blends
Sweeteners - added		√		√		√	
Yeast/yeast extract or derivatives there of		√		√		√	

	Suitable		Certified	
	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>
<b>Suitable/Certified for</b>				
Halaal	√			√
Kosher	√			√
Vegetarians (in particular, gelatine is not used in processing)	√			√
Ovo-lacto vegetarians	√			√
Vegans (in particular, neither shellac nor beeswax has been used)	√			√
Coeliacs	√			√
Diabetics	√			√

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## Amendments

[illegible]