PRODUCT SPECIFICATION		
Packer:	Steenbergs Limited	
Product:	Stollen spice mix, organic	

# Physical standards

Product description	Stollen spice mix,	Stollen spice mix, organic				
Appearance	Pale tan brown p	Pale tan brown powder				
Flavour and aroma		Balanced sweet blend of baking spices with a fragrant smell associated with allspice, cinnamon, cloves and cardamom				
Size	<500µ	<500μ				
Percentage purity	99.9%	99.9%				
Organic	Yes / <del>No</del>	Yes /-No GB-ORG-04; Organic Food Federation; 00595				
Fairtrade	<del>Yes</del> / No	Yes-/No				

# **Ingredients**

Ingredients	E number	%	Country of origin	Function
Coriander seed, ground	n/a	39	Various	Flavouring
Allspice, ground	n/a	20	Various	Flavouring
Nutmeg, ground	n/a	17	Various	Flavouring
Clove powder	n/a	16	Various	Flavouring
Cardamom powder	n/a	5	Various	Flavouring
Cinnamon powder	n/a	3	Various	Flavouring

# 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	Organic stollen spice mix; Ingredients: coriander seed*, allspice*, nutmeg*, clove*, cardamom*, cinnamon*; * denotes from organic agriculture
Traceability information	Batch code & best before placed on label in field of view
Country of origin	UK

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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	10mm x 69mm	8.7g	6 or 12	52.2g/104.4g	Recyclable through kerbside schemes &
	non-PVC plastic gasket	8mm x 44mm	4.8g	28	134.4g	similar commercial programmes
Food contact packaging	Glass jar	275ml: 115mm x 60mm	179.6g	6	1,077.6g	Recyclable through kerbside schemes &
		125ml: 60mm x 60mm	107.7g	12	1,292.4g	similar commercial programmes
		33ml: 40mm x 42mm	49.1g	28	1,374.8g	
Food contact packaging complies with current legislation?		Yes <del>/No</del>	Total case	275ml	1,263.2g	Pallet: 25 cases (layer) x 10 cases (high)
			weight (ex-	125ml	1,573.3g	250 cases = 1,500, 3,000 or
			product)	33ml	1,685.7g	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	110mm x 50mm	47.1g	6	282.6g	Tinplate = recyclable; PET window =
	PET clear window in cap					recyclable via drinks' bottle schemes
Food contact packaging complies with current legislation?		Yes <del>/No</del>	Total case wei	ght (ex-	323.2g	Pallet: 49 cases (layer) x 12 cases (high)
			product)			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	10.1g	6	60.6g	Difficult to recycle, except via specialist
		500g; 264mm x 188mm	17.5g	3	52.5g	schemes => landfill
Food contact packaging complies with current legislation?		Yes <del>/No</del>	Total case	100g	150.9g	
			weight	500g	142.8g	

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Packer:	Packer: Steenbergs Limited	
Product:		

#### **Chemical standards**

Test	Units	Specification	Method
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	Eurofins, or equivalent
Accreditation status	UKAS 0342
(I) <b>A</b> 11 1	

 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

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

Laboratory used Eurofins, or equivalent			
Accreditation status	UKAS 0342		
(i) For cavenne, chilli, paprika and turmeric per legislation and sumac for Steenbergs' quality assurance system			

For cayenne, chilif, paprika and turmeric per legislation and sumac for steenbergs quality assurance system
Other illegal dyes tests may include bixin, butter yellow, orange II, parared, rhodamine B and toluidine red

### **Microbiological standards**

Test	Units	Specification	Method
Total viable count	cfu/g	<1 x 10 <sup>7</sup>	Laboratory specific
E. coli	cfu/g	<1 x 10 <sup>2</sup>	Laboratory specific
Salmonella	cfu/g	Absent in 25g	Laboratory specific
B. cereus	cfu/g	<1 x 10 <sup>3</sup>	Laboratory specific
C. perfringens	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	Foodtest Laboratories, or equivalent
Accreditation status	UKAS 1819

### Food safety information (Critical Control Point)

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

Contaminants	
Does the product conform to current EU/UK pesticide legislation	v
Does the product conform to current EU/UK heavy metal legislation	V
Does the product conform to current EU/UK organic legislation	V

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### **GMO** information

GMO status	YES	NO	Comment
1(a) Does the product contain, or may have been produced with the aid of any genetically modified organisms		V	
1 (b) Furthermore, has any processing aid used been produced with the aid of any genetically modified organism (with particular reference to enzyme preparations).		V	
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

Allergen information		Does the product contain?		Present on site?		oss nination ible?		
	YES	NO	YES	NO	YES	NO	Comment	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt,		V		V		٧		
kamut or their hybridised strains) and products thereof								
Crustaceans and products thereof		V		V		V		
Eggs and products thereof		V		V		V		
Fish and products thereof		V		V		V		
Peanuts and products thereof		V		V		V		
Soybeans and products thereof		V		V		V		
Milk and products thereof (including lactose)		V		V		V		
<b>Nuts</b> i.e. almond ( <i>Amygdalus communis L.</i> ), hazelnut ( <i>Corylus avellana</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan nut ( <i>Carya illinoiesis (Wangenh.) K. Koch</i> ), Brazil nut ( <i>Bertholletia excelsa</i> ), pistachio nut ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof		V		V		V		
Celery and products thereof		V	V			V	Spices	
Mustard and products thereof		V	V			V	Spices	
Sesame seeds and products thereof		V	V			V	In za'atar	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>		V		٧		V		
Lupin and products thereof		V		V		٧		
Mollusc and products thereof		V		V		٧		
Has the product been processed on any equipment where materials identified above are used		V		V		V		
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)		V		V		V		
Has the product been subjected to any ionising irradiation		V		٧		٧		
Have you made the necessary enquiries throughout the supply chain	V		V		٧			

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### Intolerance information

Intolerance information	Does the product contain?		Present on site?		Cross contamination possible?		
	YES	NO	YES	NO	YES	NO	Comment
Animal products		V		V		٧	
Antioxidants – added		V		V		V	
Aspartame		V		V		V	
Benzoates/benzoic acid		V		V		V	
Butylated hydroxyanisole (BHA) or B. hydroxytoluene (BHT)		V		V		٧	
Сосоа		V	V			٧	Hot chocolates
Coconut/oils		V		V		٧	
Colours - added		V		V		V	
Corn or derivatives there of		V		V		V	
Flavours – added		V		V		V	
Garlic		V	V			V	Spice
Gelatine		V		V		V	
Glutamates		V		V		V	
Honey		V		V		V	
Hydrolysed vegetable protein/oil		V		V		V	
Hydrocarbons mineral		V		V		V	
Legumes – peas/beans		V		V		V	
Maize or derivative there of		V		V		V	
Polyols		V		V		V	
Preservatives – added		V		V		V	
Salt, added		V	V			٧	Salt & blends
Seeds – cotton seed/poppy		V	V			٧	Poppy seeds
Seed oils		V		V		٧	
Sugar, added		V	V			٧	Sugar & blends
Sweeteners - added		V		V		٧	
Yeast/yeast extract or derivatives there of		V		V		V	

	Suita	Suitable		Certified	
Suitable/Certified for	YES	NO	YES	NO	
Halaal	٧			V	
Kosher	٧		V		
Vegetarians (in particular, gelatine is not used in processing)	V			V	
Ovo-lacto vegetarians	V			V	
Vegans (in particular, neither shellac nor beeswax has been used)	٧			V	
Coeliacs	V			V	
Diabetics	V			V	

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### **Amendments**

Changes	Date
New specification format Reviewed, amended laboratories and allergens	Apr 2013
Reviewed, amended laboratories and allergens	Jun 2024

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