

| PRODUCT SPECIFICATION | |
|------------------------------|-----------------------------|
| Supplier: | Steenbergs Limited |
| Product: | Rose blossom water, organic |

Physical Standards

| | | |
|---------------------|---|---|
| Product description | Rose blossom water, organic from <i>Rosa damascena</i> | |
| Appearance | Clear mobile liquid | |
| Flavour and aroma | Strong floral aroma and fresh floral flavour characteristic of rose | |
| Size | Liquid | |
| Percentage purity | 99.9% | |
| Organic | Yes / No | GB-ORG-04; Organic Food Federation; 00595 |
| Fairtrade | Yes -/ No | |

Ingredients

| Ingredients | E Number | % w/w | Ingredient Country of Origin | Function |
|--|----------|-------|------------------------------|------------|
| Water | n/a | 99 | Bulgaria | Solvent |
| Rose petal extractives, from <i>R. damascena</i> | n/a | <1 | Bulgaria | Flavouring |

Storage and Shelf Life

| | |
|-------------------------|--------------------------------------|
| Storage | Ambient (ideally, 8-20°C) conditions |
| Shelf life from packing | 730 days |
| Shelf life once opened | 365 days |

Label and Traceability

| | |
|--------------------------|---|
| Legal information | Organic rose water; Ingredients: water, rose petal extractives* * denotes from organic agriculture |
| Traceability information | Batch code & best before placed on label in field of view |
| Country of origin | Bulgaria |

Packaging

| Item | Material/Description | Dimensions |
|---|--|-------------------------------|
| Outer Packaging | Corrugated – outer case | 103mm x 170mm x 107mm = 60.6g |
| Food Contact Packaging | Aluminium twist-off cap with PE plastic gasket liner | 27mm x 12.5mm = 1.5g |
| Food Contact Packaging | Amber glass Winchester jar | 100ml, 45mm x 102mm = 75.7g |
| Food Contact Packaging complies with current legislation? | | Yes/ No |

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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 ⁽ⁱ⁾ | mg/kg | <0.01 | Laboratory specific |

| | |
|----------------------|--|
| Laboratory Used | Northern Hygiene Laboratories, or equivalent |
| Accreditation Status | UKAS 1463 |

(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.

Illegal Dye Analysis

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

| | |
|----------------------|--|
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(i) For cayenne, chilli, 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

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

| | |
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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 | √ |
| Does the product conform to current EU/UK heavy metal legislation | √ |
| Does the product conform to current EU/UK organic legislation | √ |

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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 | | √ | |
| 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

| Allergen information | Does the Product Contain? | | Present on Site? | | Cross Contamination Possible? | | Comment |
|---|----------------------------------|-----------|-------------------------|-----------|--------------------------------------|-----------|-------------------------------------|
| | YES | NO | YES | NO | YES | NO | |
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | | √ | √ | | | √ | Prepacked products sold via website |
| Crustaceans and products thereof | | √ | | √ | | √ | |
| Eggs and products thereof | | √ | | √ | | √ | |
| Fish and products thereof | | √ | √ | | | √ | As above |
| Peanuts and products thereof | | √ | √ | | | √ | As above |
| Soybeans and products thereof | | √ | √ | | | √ | As above |
| Milk and products thereof (including lactose) | | √ | | √ | | √ | |
| Nuts 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 |
| Celery and products thereof | | √ | √ | | | √ | Spice |
| Mustard and products thereof | | √ | √ | | | √ | Spice |
| Sesame seeds and products thereof | | √ | √ | | | √ | In za'atar |
| Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂ | | √ | | √ | | √ | |
| Lupin and products thereof | | √ | | √ | | √ | |
| Mollusc 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

| Intolerance information | Does the Product Contain? | | Present on Site? | | Cross Contamination Possible? | | Comment |
|---|---------------------------|----|------------------|----|-------------------------------|----|----------------|
| | YES | NO | YES | NO | YES | NO | |
| Animal products | | ✓ | | ✓ | | ✓ | |
| Antioxidants – added | | ✓ | | ✓ | | ✓ | |
| Aspartame | | ✓ | | ✓ | | ✓ | |
| Benzoates/benzoic acid | | ✓ | | ✓ | | ✓ | |
| BHA/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 | |
|---|----------|----|-----------|----|
| | YES | NO | YES | NO |
| Suitable/Certified For | | | | |
| 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]

MATERIAL SAFETY DATA SHEET

1. IDENTIFICATION OF SUBSTANCE AND COMPANY

Product name: Rose water, organic

Supplier: Steenbergs Ltd, 6 Hallikeld Close, Barker Business Park, Melmerby, Ripon, HG4 5GZ, UK; T: 01765 640 088; F: 01765 640 101; E: enquiries@steenbergs.co.uk.

Emergency telephone: 01765 640 088, between 08.30 – 17.00; 07715 278 773, out of hours.

2. HAZARDS IDENTIFICATION

2.1 Classification under Regulation (EC) No 1272/2008

Non hazardous.

2.2 Label elements

Signal word:

Non hazardous.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Exempt from Regulation (EC) 1272/2008, because it is a food as defined in Regulation (EC) No 178/200, and as a food flavouring under Directive 88/388/EEC and Decision 1999/217/EC.

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

Ingredient comments:

Rose water is intended for use as a food product only, so exempt Regulation (EC) 1272/2008, because it is a food as defined in Regulation (EC) No 178/200, and as a food flavouring under Directive 88/388/EEC and Decision 1999/217/EC. Rose water is water that has been infused with rose petals that is traditionally made for use in food, and is non-hazardous to human health during normal use, providing it has not been contaminated with other hazardous materials.

4. FIRST AID MEASURES

Inhalation: Not applicable.

Ingestion: Not applicable as this is a food product.

Skin contact: Wash skin with soap and water.

Eye contact: Flush with water.

5. FIRE FIGHTING MEASURES

Extinguishing media: The product is not flammable. Not applicable.

6. ACCIDENTAL RELEASE MEASURES

Dry spillage with absorbent material, then dispose in accordance with local and national regulations. Wash affected area with soap and water.

7. HANDLING AND STORAGE

Handling: Maintain good occupational and personal hygiene.

Storage: Store in closed original container at temperatures between 10°C and 25°C. Store away from heat, direct sunlight and chemical hazards.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Personal protection:

Respiratory protection: Not required.

Eye protection: Not required.

Skin protection: Not required.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Mobile liquid

Odour: Characteristic

Colour: Colourless

Boiling point: 100°C

Melting point: 0°C

pH: 7

Density: 1.0

Flammability: Non flammable

10. STABILITY AND REACTIVITY

Stability: Stable under normal temperature conditions and recommended use.

Conditions to avoid: Avoid exposure to high temperatures or direct sunlight. Avoid frost.

Materials to avoid: None.

Hazardous decomposition products: None.

11. TOXICOLOGICAL INFORMATION

None available.

12. ECOLOGICAL INFORMATION

None available.

13. DISPOSAL INFORMATION

Dispose in accordance with national and local regulations. Suitable for disposal through water and drainage systems.

14. TRANSPORT INFORMATION

ADR/RID: Not classified for road/rail transport.
IMDG: Not classified for sea transport.
IATA: Not classified for air transport.

15. REGULATORY INFORMATION

This datasheet is prepared in accordance with Regulation (EU) 2015/380.

16. OTHER INFORMATION

GENERAL INFORMATION

As a food product, the product is not classified under Regulation (EC) 1272/2008 and does not require a safety data sheet. It is not sold for use for any other purpose than for use in food.

The information contained herein is accurate to the best of our knowledge, and it cannot be assumed that all possible safety measures are contained in this data sheet. The information contained herein is only for advice for the end user. No liability can be accepted arising out of its use, application or processing. It is the user's responsibility to determine the safe conditions for use of this product.

Date: 30/10/2016