PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Peppermint extract, organic	

Physical Standards

Product description	Peppermint extract, orga	Peppermint extract, organic		
Appearance	Pale yellow mobile liquid	Pale yellow mobile liquid		
Flavour and aroma	Strong refreshing mint a	Strong refreshing mint aroma and mouth-refreshing minty flavour		
Size	Relatively mobile liquid	Relatively mobile liquid		
Percentage purity	99.9%	99.9%		
Organic	Yes / No	Yes / No GB-ORG-04; Organic Food Federation; 00595		
Fairtrade	Yes / No			

Ingredients

Ingredients	E Number	% w/w	Ingredient Country of Origin	Function
Sunflower oil	n/a		Various	Flavouring
Peppermint oil	n/a		Various	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 peppermint extract; Ingredients: sunflower oil*, peppermint
	oil*
	* denotes from organic agriculture
Traceability information	Batch code & best before placed on label in field of view
Country of origin	UK

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 com	Yes /No	

PRODUCT SPECIFICATION		
Supplier:	Steenbergs Limited	
Product:	Peppermint extract, organic	

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

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

⁽i) (ii) For cayenne, chilli, turmeric per legislation and sumac for Steenbergs' quality assurance system

Microbiological Standards

Test	Units	Specification	Method
Total viable count	cfu/g	1 x 10 ⁷	Laboratory specific
E. coli	cfu/g	1 x 10 ²	Laboratory specific
Salmonella	cfu/g	Absent in 25g	Laboratory specific
B. cereus	cfu/g	1 x 10 ³	Laboratory specific
C. perfringens	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

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

Food Safety Information (Critical Control Point)

Metal Detection	Test Piece Size	Position of Metal	Frequency of Check
	(mm)	Detector/Magnet	
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	٧
Does the product conform to current EU/UK organic legislation	٧

Document number: Version 1.2 (Draft, fo	or discussion purposes only)	Created by: A Steenberg
Date: Feb 2022	2	Amended by: A Steenberg

Other illegal dyes tests may include bixin, butter yellow, orange II, parared, rhodamine B and toluidine red

PRODUCT SPECIFICATION	
Supplier:	Steenbergs Limited
Product:	Peppermint extract, organic

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

PRODUCT SPECIFICATION	
Supplier:	Steenbergs Limited
Product:	Peppermint extract, organic

Intolerance Information

Intolerance information	Does the Product Contain?		Present on Site?		Cross Contamination Possible?			
	YES	NO	YES	NO	YES	NO	Comment	
Animal products		٧		٧		٧		
Antioxidants – added		٧		٧		٧		
Aspartame		٧		٧		٧		
Benzoates/benzoic acid		٧		٧		٧		
BHA/BHT		٧		٧		٧		
Cocoa		٧	٧			٧	Hot chocolates	
Coconut/oils		٧		٧		٧		
Colours - added		٧		٧		٧		
Corn or derivatives there of		٧		٧		٧		
Flavours – added		٧		٧		٧		
Garlic		٧	٧			٧	Spice	
Gelatine		٧		٧		٧		
Glutamates		٧		٧		٧		
Honey		٧		٧		٧		
Hydrolysed vegetable protein/oil		٧		٧		٧		
Hydrocarbons mineral		٧		٧		٧		
Legumes – peas/beans		٧		٧		٧		
Maize or derivative there of		٧		٧		٧		
Polyols		٧		٧		٧		
Preservatives – added		٧		٧		٧		
Salt, added		٧	٧			٧	Salt & blends	
Seeds – cotton seed/poppy		٧	٧			٧	Poppy seeds	
Seed oils	٧			٧		٧	Sunflower oil	
Sugar, added		٧	٧			٧	Sugar & blends	
Sweeteners - added		٧		٧		٧		
Yeast/yeast extract or derivatives there of		٧		٧		٧		

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

PRODUCT SPECIFICATION		
Supplier:	Supplier: Steenbergs Limited	
Product:	Product: Peppermint extract, organic	

Amendments

Changes New specification format	Date
New specification format	Nov 2012
Reviewed	Feb 2022

MATERIAL SAFETY DATA SHEET

1. IDENTIFICATION OF SUBSTANCE AND COMPANY

Product name: Peppermint extract, 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:

Peppermint extract 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. Peppermint extract is made from peppermint oil mixed with sunflower oil that is 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:

Suitable: Carbon dioxide, foam or dry powder.

Unsuitable: Water.

Combustion products: Carbon dioxide, carbon monoxide and unidentified organic compounds. For fire fighters: Wear protective clothing and self-contained breathing apparatus.

6. ACCIDENTAL RELEASE MEASURES

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate and dry spillage with sand or other dry absorbent material, then dispose in accordance with local and national regulations. Wash affected area with detergent 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, but wear goggles and safety glasses is advisable.

Skin protection: Wear overalls.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Mobile liquid
Odour: Characteristic
Colour: Pale yellow

Boiling point: n/aMelting point: n/aFlashpoint 0 C (closed cup): >100pH: n/aDensity (20°C): 0.920Refractive Index (20°C): 1.475Flammability: n/a

10. STABILITY AND REACTIVITY

Stability: Presents no significant reactivity hazard by itself or in contact with water.

Conditions to avoid: Avoid exposure to sources of ignition.

Materials to avoid: Strong acids and oxidising agents. Hazardous decomposition products: Oxides of carbon.

11. TOXICOLOGICAL INFORMATION

None available.

12. ECOLOGICAL INFORMATION

None available.

13. DISPOSAL INFORMATION

Dispose in accordance with national and local regulations. Do not dispose 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: 30/10/2019