

Issue Date: 29/03/2018



Adding
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Food

PRODUCT SPECIFICATION

Item Code: OC31045
Product: GARLIC POWDER

Declaration

This product conforms to relevant UK and EU food safety legislation and is free from adulteration, genetically modified materials or derivatives thereof. This product has not undergone any ionising radiation process. In the event of changes to this specification, all corresponding paperwork will be updated appropriately.

Whilst all due and practical care has been taken to ensure this product is free from contamination and extraneous matter, we cannot guarantee that such materials will be totally eliminated, given the conditions of growing and subsequent processing of primary agricultural products.

We strongly advise customers to take utmost care inspecting **all** incoming products before storage.

Signed delivery notes indicate receipt of goods in a satisfactory condition and retrospective claims for damage cannot be upheld. We cannot accept complaints of infestation once product has been stored for more than seven working days after delivery because of the risk of cross contamination. All complaints which are not substantiated by robust evidence will be automatically rejected.

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 576373 Fax: 01355 576374 e-mail:technical@scobie-junor.co.uk



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Country of Origin/Manufacture:

China

Minimum Label Information:

- Product name
- Batch/identification coding (this may, in some instances, be the actual date of production)
- Pack unit weight
- Best before end code = Month YYYY (e.g. Jun 2017) AND/OR date of production (dd/mm/yyyy or mm/dd/yyyy).

Other Label Information:

- Store in cool dry place
- Pack weight

Shelf life: 24 months unopened

Shelf life cannot be extended but for self-extension it is recommended that organoleptic and microbiological testir is undertaken. cannot be responsible for the functionality of shelf life extended product.

Storage Conditions: cool (<20°C), dry (<60% r.h.) away from direct heat or light; re-seal tightly after openir (garlic powder is hygroscopic).

This product is suitable for:

	Yes or No?	Certifier
Halal	Yes	The Islamic Food & Nutrition Council of America (IFANCA)
Kosher	Yes	Orthodox Union
Organic	No	n/a
Vegetarians (No meat or fish)	Yes	n/a
Vegans (No meat, fish, dairy and egg)	Yes	n/a

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Allergen Risk Assessment

Allergen*	Contains Yes/No?	Present on site Yes/No?	If yes to 2, please give details of control/ segregation
Cereals containing gluten and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Crustaceans and products thereof	No	No	
Eggs and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Fish and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Peanuts and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Soybeans and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Milk and products thereof (including lactose)	No	No	
Nuts and products thereof	No	No	
Celery and products thereof	No	Yes	Canteen only, physically separate from processing & storage areas. Full controls on worker clothing in place.
Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur dioxide and sulphites >10mg/kg or >10mg/litre as SO ₂	No	No	NOTE: garlic contains naturally occurring sulphur compounds
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	

*For further details, please refer to Annex II of European Parliament & Council Regulation 1169/2011, as amended.

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Other Dietary Data

This Product Contains	Yes or No?	Handled In Factory?
Added Salt	No	No
Added Sugar	No	No
Artificial Additives and / or Processing Aids	No	No
Animal Products (other than Dairy, Egg, Fish, Crustaceans and Molluscs)	No	No
Antioxidants	No	No
Aspartame / Sources of Phenylalanine	No	No
Benzoates	No	No
BHA / BHT	No	No
Buffalo / Ewes / Goats Milk	No	No
Caffeine	No	No
Coconut	No	No
Artificial Colours and Dyes	No	No
Natural Colours	No	No
Natural Identical Colours	No	No
Flavour Enhancers	No	No
Artificial Flavourings	No	No
Natural Flavourings	No	No
Garlic	Yes	Yes
Genetically Modified Material	No	No
Glutamates / MSG (added)	No	No
Histamine	No	No
Hydrolysed Vegetable Protein	No	No
Kiwi Fruit	No	No
Maize / Maize Derivatives	No	No
Hydrogenated Oils / Fats	No	No
Artificial Preservatives	No	No
Other Seeds / Seed Derivatives	No	No
Artificial Sweeteners	No	No
Yeast and Yeast Extract	No	No

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Food Borne Contaminants

Contaminant	Meets regulatory limits as applicable?	Testing regime details (e.g. in-house/ by suppliers/ by Trade Association, frequency, etc.)	If analysis is not applicable to this product please state reason
Dioxins & PCB's	n/a	n/a	Not regulated in EU
Heavy Metals	Cadmium 0.05 mg/kg max. Lead 0.10 mg/kg max. - on fresh garlic	Annually as a minimum	n/a
Pesticides	EU MRL's for fresh garlic	Annually as a minimum	n/a
Mycotoxins (Aflatoxin, Ochratoxin, etc.)	n/a	n/a	Not regulated in EU
PAH's & other product specific contaminants	n/a	n/a	Not regulated in EU

Chemical Analysis

Moisture: 6.0% w/w max.
Ash: 5.0% w/w max.

Microbiological Standards

Organism	Target	Reject
TVC	≤100,000 cfu/g	>100,000 cfu/g
Coliforms	≤1,000 MPN/g	>1,000 MPN/g
E coli	≤10 MPN/25g	>10 MPN/25g
S. aureus	≤20 cfu/g	>20 cfu/g
Salmonella spp.	Not detected in 375g	Detected in 375g
Yeasts	≤300 cfu/g	>300 cfu/g
Moulds	≤300 cfu/g	>300 cfu/g

Details: every batch sampled & tested in-house; additionally, CIQ randomly samples every 5th (approximately) shipment, using square root +1 sampling plan.

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Typical Nutritional Information per 100 grams

Energy	1,463kJ
Energy	346kcal
Fat	0.7g
-saturates	0.2g
-mono-unsaturates	0.1g
-polyunsaturates	0.2g
Carbohydrate	63.7g
-sugars	2.4g
-polyols	No data g
-starch	No data g
Fibre	9.0g
Protein	16.6g
Sodium	60mg
Salt (Na x 2.5)	0.2g

Source: USDA National Nutrient Database, release 27 (2014) for garlic powder
Energy calculated in accordance with current EU Legislation.

Pest Control Standards

Preventative pest control to minimise infestation, undertaken by trained contractors or trained internal staff and must include crawling and flying insects, rodents, stored product pests, as appropriate. Frequency of inspection should be based on history and risk. Documentation must include:

- a site plan identifying all numbered pest control devices and their locations
- products used and instructions for use
- responsibilities for corrective actions and details of those actions
- inspection findings and recommendation
- trends must be analysed in the event of an infestation or annually as a minimum

Bait stations must be robust, fixed and tamper resistant. Fly killing devices must be sited away from exposed product, have their tubes changed every spring. In the event of infestation immediate actions must be taken to eliminate the infestation and to identify, evaluate and authorise any product at risk.

Process Flow Chart and CCPs

Metal Detection: Ferrous 0.8mm
Non Ferrous 1.0mm
S/Steel 1.2mm

Sieve size: 100% through US#80 (177µm) sieve
5% max. retained on US#100 (150µm) sieve
Check sieve: US#45 (350µm).

Temperature and dwell time: 75 – 95°C for 3 - 3½ hours

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Other Dietary Data

This Product Contains	Yes or No	Handled In Factory
Added Salt	No	No
Added Sugar	No	No
Artificial Additives and/or Processing Aids	No	No
Animal Products (Other than Dairy-Egg-Fish & Shellfish)	No	No
Antioxidants	No	No
Aspartame/Sources of Phenylalanine	No	No
Benzoates	No	No
BHA/BHT	No	No
Buffalo/Ewes/Goats Milk	No	No
Caffeine	No	No
Coconut	No	No
Artificial Colours and Dyes	No	No
Natural Colours	No	No
Natural Identical Colours	No	No
Flavour Enhancers	No	No
Artificial Flavourings	No	No
Natural Flavourings	No	No
Garlic	No	Yes
Genetically Modified Material	No	No
Glutamates/MSG (added)	No	No
Histamine	No	No
Hydrolysed Vegetable Protein	No	No
Kiwi Fruit	No	No
Maize / Maize derivatives	No	No
Hydrogenated oils/fats	No	No
Artificial Preservatives	No	No
Other Seeds/ seed derivatives	No	No
Artificial Sweeteners	No	No
Yeast and Yeast extract	No	No

Food Borne Contaminants

Contaminant	Meets regulatory limits as applicable?	Testing regime details (e.g. in-house/ by suppliers/ by Trade Association, frequency, etc.)	If analysis is not applicable to this product please state reason
Dioxins	n/a	n/a	Not regulated
Heavy Metals	Cadmium 0.05mg/kg max fresh onion Lead 0.1mg/kg max (fresh onion)	Annually as a minimum	n/a
Pesticides	Yes – EU MRL's for fresh onion	Annually as a minimum	n/a
Mycotoxins (Aflatoxin, Ochratoxin, etc.)	n/a	n/a	Not regulated
Other product specific contaminants	n/a	n/a	Not regulated

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Chemical Analysis

Moisture: 6.0% w/w max.
Ash: 5.0% w/w max.

Microbiological Standards

Organism	Target	Reject
TVC	<200,000 cfu/g	>200,000 cfu/g
Coliforms	<1,000 cfu/g	>1,000 cfu/g
E coli	<10 cfu/g	>10 cfu/g
S. aureus	Not specified	Not specified
Salmonella	Not detected in 25g	Detected in 25g
Yeasts	<500 cfu/g	>500 cfu/g
Moulds	<500 cfu/g	>500 cfu/g

Details: every batch sampled; actual plans used at each site differ.

Typical Nutritional Information per 100 Grams

Energy	1,505kJ
	355kcal
Protein	9.0g
Carbohydrates	74.1g
of which, sugars	37.4g
of which, starch	No data
of which, polyols	No data
Fat	0.5g
of which, saturates	0.1g
of which, mono-unsaturates	0.1g
of which, polyunsaturates	0.2g
Fibre	9.2g
Sodium	21mg
Salt (Na x 2.5)	Trace

Source: USDA National Nutrient Database, release 26 (2013) for dehydrated onion flakes.
Energy calculated in accordance with current EU Legislation.

Pest Control standards

Preventative pest control to minimise infestation, undertaken by trained contractors or trained internal staff and must include crawling and flying insects, rodents, stored product pests, as appropriate. Frequency of inspection should be based on history and risk. Documentation must include:

- a site plan identifying all numbered pest control devices and their locations
- products used and instructions for use
- responsibilities for corrective actions and details of those actions
- inspection findings and recommendation
- trends must be analysed in the event of an infestation or annually as a minimum

Bait stations must be robust, fixed and tamper resistant. Fly killing devices must be sited away from exposed product, have their tubes changed every Spring. In the event of infestation immediate actions must be taken to eliminate the infestation and to identify, evaluate and authorise any product at risk.

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Process Flow Chart and CCPs

Metal Detection: Ferrous 0.1mm/0.8mm
 Non Ferrous 0.1mm/0.8mm
 S/Steel 0.1mm/1.0mm

Sieve size: approximately 10 x 10mm

Temperature and dwell time: 70°C for 4 hours/5 – 6 hours at 60°C

1. Raw material inspection (CCP1)
2. Storage
3. Selection
4. Peeling
5. Cleaning (CCP2)
6. Slicing
7. Drying
8. Mill to size required
9. Sieving
10. Metal detector (CCP3)
11. Pack in inner bag
12. Check weigh
13. Seal bags
14. Shipping carton
15. Storage
16. Dispatch

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Packaging

- All primary (food contact) packaging must adhere to EU and UK legislation
- All packaging must be traceable
- No metal closures on any of the packaging are permitted

Primary Packaging (food contact)	Inner Bag x2	
Packaging Type	Plastic	Plastic
Packaging Colour	White	Blue
Packaging Dimensions & Gauge	930 x 650 mm	950 x 600 x 360 mm
Packaging Weight (g)	150g x2	75g x2
Method of closure	Heat sealed	Tied
End of life recoverability. Recyclable, Energy recovery, Compostable or Biodegradable	Energy recovery	Energy recovery
Secondary Packaging	Outer Carton	
Packaging Type	Corrugated cardboard	Corrugated cardboard
Packaging Colour	Brown	Brown
Packaging Dimensions & Gauge	530 x 380 x 380 mm	560 x 320 x 330 mm
Packaging Weight (g)	1.1kg	820g
Method of closure	Adhesive tape	Adhesive tape
End of life recoverability. Recyclable, Energy recovery, Compostable or Biodegradable	Recyclable	Recyclable
Final Packaging	n/a	
Packaging Type		
Packaging Colour		
Packaging Dimensions & Gauge		
Packaging Weight (g)		
Method of closure		
End of life recoverability. Recyclable, Energy recovery, Compostable or Biodegradable		
Palletisation	Applies only to products palletised in the UK	
Pallet Type (material and colour)	Wooden UK 1200 x 1000 mm	
Pallet Weight	8kg	
Unit Weight	22.5kg or 23kg	
Units per Outer/ Case	1	
Cartons per pallet layer	5	
Layers per pallet	4	
Cartons per pallet (max)	20	
Max. pallet height (m)	1.4m	

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