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### Section 1 – Product Information, Minimum durability, product coding and traceability


<b>Product Description:</b>	Organic Locust Bean Gum		
<b>Country of Origin:</b>	Italy		
<b>Blended or Repacked:</b>	UK		
<b>Place of Provenance (PDO/PGI)</b>	N/A		
<b>Derived from GMO</b>	No		
<b>Organoleptic Properties</b>	<b>Appearance/Colour</b>	White cream powder with some black spots	
	<b>Flavour/Odour</b>	Neutral, no off flavour and off odour	
	<b>Texture</b>	Smooth homogeneous powder	
<b>Is this product suitable for these types of diets?</b> (NB Halal or Kosher production must be verified by an official certification)	<b>Vegetarian</b>	Yes	
	<b>Vegan</b>	Yes	
	<b>Coeliac</b>	Yes (not declared)	
	<b>Halal</b>	No	
	<b>Kosher</b>	No	
<b>Net Quantity</b>	Various (250g-5kg)	<b>Min or Average Weight</b>	Minimum Net Weight
<b>Durability Type (delete as appropriate)</b>		<b>Best Before</b>	<b>Best Before End</b>
<b>Method of durability</b>	DAY/MONTH/YEAR ie; BB: 30 <sup>TH</sup> June 2020 or BBE: June 2020		
<b>Primary Packaging</b>	Food safe polythene bags/clear/LDPE/Linear		
<b>Secondary Packaging</b>	Cardboard Box & Paper Label		
<b>Shelf-life unopened</b>	6 -12 months	<b>Shelf-life once open</b>	N/A – store as below
<b>Storage Conditions (Delete as appropriate)</b>			<b>Ambient – Cool, dry &amp; Dark &amp; away from direct sunlight</b>
<b>Packing format</b>	<b>Primary</b>	<b>Secondary</b>	
	Various	Various	

### Section 2 – Ingredients for QUID and label declaration

<b>Full ingredient list</b> Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl stage. Indicate country of origin of ingredient Indicate E number if applicable Required allergen information section 3	<b>Ingredient name</b>	<b>%</b>	<b>Country of origin</b>	<b>E number</b>
	Organic Locust Bean Gum	100%	Italy	n/a
<b>INGREDIENT DECLARATION</b>	Organic Locust Bean Gum* (100%)  <b>Allergy Advice! May Also Contain: Gluten, Nuts, Peanuts, Sesame &amp; Soya</b> *from organic agriculture			

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### Section 3 – Allergens, Genetically Modified Ingredients and other claims or declarations


<b>Allergenic ingredients as prescribed by EU Regulation 1169/2011 (EU FIC)</b>  <b>Notes:</b>  Refer to 'BRC Guidance on Allergen Labelling (EU FIC)' for more information on these how to apply the regulation to this product.  *'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only	Allergen	Contains	From which ingredient(s)	May (also) contain*
	Cereals containing gluten	No		YES
	Crustaceans	No		n/a
	Egg	No		n/a
	Fish	No		n/a
	Lupin	No		n/a
	Milk	No		n/a
	Molluscs	No		n/a
	Nuts	No		YES
	Peanut	No		YES
	Soya	No		YES
	Sesame	No		YES
	Celery and Celeriac	No		n/a
	Mustard	No		n/a
	Sulphur dioxide and sulphites	No		n/a

### Section 4 – Nutrition information

<b>Nutrition information</b>  Note: refer to EU FIC for details on nutrition information requirements  * if applicable to product  ** delete as applicable <small>(The nutritional values are subject to the usual fluctuations in natural products Nutritional values may vary in natural products)</small>	Typical values	grams per 100g or ml FROM SUPPLIER
	Energy kJ/kcal	1485/350
	Fat (g)	0.8g
	Of which saturates (g)	0.2g
	Carbohydrates (g)	79.0g
	Of which sugars (g)	0g
	Fibre (g) (Optional)	1.3g
	Protein (g)	6.0g
	Salt (g)	0.2g
	Vitamin (name)	

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<b>Other labelling information which may be referred to by the label as a claim (EU FIC)</b>		

#### Section 5 – Quality or Safety control (finished product quality or legal criteria)


<b>Measurable parameters that are significant quality attributes (e.g. pH, acidity etc) or prescribed legal criteria (e.g. added water)</b>	Parameter	Target value	Tolerance +/-	Frequency checked
	Weight System	Various	N/A	Each Batch
	BB Traceability Coding & Labelling	Correct / legible	To spec	Each Batch
	Size	Through US mesh 100 >60% Through US mesh 200 <30%	n/a	At Supplier
	Impurities	Unspecified	n/a	At supplier
	Foreign Bodies	Unspecified	n/a	At supplier

#### Section 6 – Chemical Properties

<b>Measurable parameters that are significant Chemically (tests have been carried out at supplier)</b>	Parameter	
	Moisture	<14 %
	Preservative : SO2	n/a
	Aflatoxin B1	n/a
	Aflatoxin B1, B2, G1, G2	n/a
	Ochratoxin A	n/a
	Ash	<1.2%
	PAH: Benzo(a)pyrene	n/a
	ORAC value	n/a
	pH value	5.4 – 7.0
	Sugar content	n/a °Brix
	Free Fatty Acids	n/a %
	Pesticides	According to regulations; Reg (EC) 396/2005; 834/2007; 889/2008 and 660/2009
	Heavy Metals	According regulation (EC) 1881/2006 and 629/2008

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### Section 7 – Microbiological standards

<p>Include only those organisms that are tested on finished product. (*tests have been carried out at supplier. Random testing may be carried out at Forest Wholefoods Ltd)</p>	Organism	Target (m)	Unacceptable (m)
	Aerobic Plate Count cfu/g (TVC)*	n/a	n/a
	Enterobacteriaceae cfu/g	n/a	n/a
	<i>E.coli</i> cfu/g*	ABSENT	PRESENT
	Coliforms*	ABSENT	PRESENT
	<i>Salmonella</i> spp. in 25g*	ABSENT	PRESENT
	<i>Listeria monocytogenes</i> in 25g	n/a	n/a
	<i>Listeria</i> spp. in 25g	n/a	n/a
	<i>Staph. Aureus</i> cfu/g	n/a	n/a
	<i>Bacillus cereus</i> /g	n/a	n/a
	<i>Yeast &amp; Moulds</i> cfu/g*	<300	>300

### Section 8 - Supplier declaration

We declare that the details included in this specification are correct and accurately represent the product sold by **Forest Wholefoods Ltd**. We agree not to make any changes to the product as defined in this specification without the explicit consent.

This product is processed and approved under strict conditions that comply with all relevant standards of hygiene, food safety and quality control under current legislation. General Food Regulation 178/2002 General Food law 2004

Records of routine analysis will be made available for inspection, on request, at the production site.

Microbiological, aflatoxin, heavy metal and pesticide residue analysis is conducted on a random sample.

#### Declarations of conformity:

HACCP: The product complies with Regulation 853/2004/EC


GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore, it is not subject to labelling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

ORGANIC: EU Organic regulations: EC 834/2007 & EC 889/2008

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.



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PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

Specification Version	Date	Summary of Changes	Authorised by
1	May 2023	New	KB

