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

Product Description:	Organic Cold Pressed Sesame Oil				
Country of Origin:	Nigeria/Uganda/Burk	ina Faso/Mal	i		
Blended or Repacked:	UK				
Place of Provenance (PDO/PGI)	N/A				
Derived from GMO	No				
	Appearance/Colour	Clear, yellow	liquid		
Organoleptic Properties	Flavour/Odour	Neutral, with	out off taste		
	Texture	Clear liquid			
Is this product suitable	Vegetarian	Yes			
for these types of diets?	Vegan	Yes			
(NB Halal or Kosher	Coeliac	Yes (not decl	ared)		
production must be verified	Halal	No			
by an official certification)	Kosher	No			
Net Quantity	5L	Min or Aver	age Weight	Minimum Net Weight	
Durability Type		Best	Before	Best Before End	
(delete as appropriate)					
Method of durability	DAY/MONTH/YEAR	tie; BB: 30 [™]	⁺ June 2020 or	BBE: June 2020	
Primary Packaging	Glass Jar & Lid				
Secondary Packaging	Cardboard Box & Paper Label				
Shelf-life unopened	12 months	Shelf-life once open N/		N/A – store as below	
Storage Conditions				Ambient – Cool, dry & Dark	
(Delete as appropriate)				& away from direct sunlight	
	Primary			Secondary	
Packing format	5L	5L		Various	

Section 2 – Ingredients for QUID and label declaration

Full ingredient list Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing	Ingredient name	%	Country of origin	E number
bowl stage. Indicate country of origin of ingredient Indicate E number if applicable Required allergen information section 3	Organic Cold Pressed Sesame Oil	100%	Nigeria/Uganda/Burkina Faso/Mali	n/a
INGREDIENT DECLARATION	Organic Cold Pressed Sesame Oil* (100%) Allergy Advice! Contains SESAME, see ingredients in bold. *from organic agriculture			





Section 3 – Allergens	s, Genetically Modified Ingredients and other claims or declarations	
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Allergenic ingredients as	Allergen	Contains	From which ingredient(s)	May (also) contain*
prescribed by EU Regulation 1169/2011 (EU	Cereals containing gluten	No		n/a
FIC)	Crustaceans	No		n/a
Notes:	Egg	No		n/a
	Fish	No		n/a
Refer to 'BRC Guidance on Allergen Labelling (EU FIC)'	Lupin	No		n/a
for more information on	Milk	No		n/a
these how to apply the regulation to this product.	Molluscs	No		n/a
*'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only	Nuts	No		n/a
	Peanut	No		n/a
	Soya	No		n/a
	Sesame	YES		n/a
	Celery and Celeriac	No		n/a
	Mustard	No		n/a
	Sulphur dioxide and sulphites	No		n/a

Section 4 – Nutrition information

Nutrition information	Typical values	grams per 100g or ml From supplier
Note: refer to EU FIC for details on nutrition	Energy kJ/kcal	3760/900
information requirements	Fat (g)	100g
	Of which saturates (g)	18g
* if applicable to product	Carbohydrates (g)	0.00g
** delete as applicable	Of which sugars (g)	0.00
(The nutritional values are subject to the usual fluctuations in natural products Nutritional values may vary in natural products)	Fibre (g) (Optional)	0.00g
	Protein (g)	Og
	Salt (g)	Og
Required at claimable levels only (expand box if required)	Vitamins	





Other labelling information which may be referred to by the label as a claim (EU FIC)	
referred to by the laber as a claim (LO FIC)	

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

Measurable	Parameter	Target value	Tolerance +/-	Frequency checked
parameters that are significant	Weight System	Various	N/A	Each Batch
quality attributes (e.g. pH, acidity	BB Traceability Coding & Labelling	Correct / legible	To spec	Each Batch
etc) or prescribed	Size	n/a	n/a	At Supplier
legal criteria (e.g. added water)	Foreign Body	n/a	n/a	At Supplier
,	Mould	n/a	n/a	At supplier

Section 6 – Chemical Properties

	Parameter	·
	Moisture	<0.1g
	Preservative : SO2	n/a
	Aflatoxin B1	n/a
	Aflatoxin B1, B2, G1, G2	n/a
	Mycotoxin	n/a
Measurable	Ash	n/a
parameters that are significant Chemically	Specific Gravity	0.915 – 0.924 kg/l 20°C
(tests have been	Total PAHs (4)	n/a
carried out at supplier)	pH value	n/a
	Iodine Value	104 - 120
	Free Fatty Acids	<2 %
	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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Include only those organisms	Organism	Target (m)	Unacceptable (m)
that are tested	Aerobic Plate Count cfu/g (TVC)	<10 ²	>10 ²
on finished product.	Enterobacteriaceae cfu/g*	<10	>10
(*tests have been carried out at	E.coli cfu/g*	n/a	n/a
supplier.	Coliforms	n/a	n/a
Random testing may be carried out at	Salmonella spp. in 25g*	ABSENT	PRESENT
Forest Wholefoods Ltd)	Listeria monocytogenes in 25g	n/a	n/a
	Listeria spp. in 25g	n/a	n/a
	Staph. Aureus cfu/g*	n/a	n/a
	Bacillus cereus/g*	n/a	n/a
	Clostridium Perfingens/g*	n/a	n/a
	Yeast & Moulds cfu/g*	<10 ²	>10 ²

Section 7 – Microbiological standards

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.

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

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.

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	November 2023	New	RM

