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

Product Description:	Organic Whole Allspice		•	,
Country of Origin:	Guatemala			
Blended or Repacked:	UK			
Place of Provenance	N/A			
(PDO/PGI)				
Derived from GMO	No			
	Appearance/Colour	Dark brown,	whole berries	
Organoleptic Properties	Flavour/Odour	Characteristic	c, strongly arom	atic, sweet, spicy
	Texture	Whole berrie	S	
Is this product suitable	Vegetarian	Yes		
for these types of diets?	Vegan	Yes		
(NB Halal or Kosher	Coeliac	Yes (not declared)		
production must be verified	Halal	No		
by an official certification)	Kosher	No		
Net Quantity	Various (250g-5kg)	Min or Average Weight Minimum Net We		Minimum Net Weight
Durability Type		Best	Before	Best Before End
(delete as appropriate) Method of durability	DAY/MONTH/YEAR	/MONTH/YEAR ie; BB: 30 TH June 2020 or BBE: June 2020		
Primary Packaging	Food safe polythene l			
Secondary Packaging	Cardboard Box & Paper Label			
Shelf-life unopened	6-12 months	Shelf-life once open N/A – store as below		N/A – store as below
Storage Conditions				Ambient – Cool, dry & Dark
(Delete as appropriate)				& away from direct sunlight
	Primary			Secondary
Packing format	Various			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 bowl	Ingredient name	%	Country of origin	E number
stage. Indicate country of origin of ingredient Indicate E number if applicable Required allergen information section 3	Organic Allspice Whole	100 %	Guatemala	n/a
INGREDIENT DECLARATION	Organic Allspice Whole* (100%) Allergy Advice! May Also Contain: Gluten, Nuts, Peanuts, Sesame, Soya, Milk, Celery, Mustard & Sulphites *from organic agriculture		ime, Soya,	

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

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

Section 4 – Nutrition information

Nutrition information	Typical values	grams per 100g or ml (Uncooked) FROM SUPPLIER
Note: refer to EU FIC for details on nutrition	Energy kJ/kcal	263 / 72.74
information requirements	Fat (g)	8.69
No The nutrient is present in significant quantities but there is no reliable information on the amount * if applicable to product ** delete as applicable (The nutritional values are subject to the usual fluctuations in natural products Nutritional values may vary in natural products)	Of which saturates (g)	2.55
	Carbohydrates (g)	72.12
	Of which sugars (g)	0
	Fibre (g) (Optional)	21.60
	Protein (g)	6.09
	Salt (mg)	0.19

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Required at claimable levels only (expand box if required)	Vitamin (name)	
Other labelling information which may be referred to by the label as a claim (EU FIC)		
referred to by the label as a claim (EO 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	5-10mm berry diameter	n/a	At Supplier
legal criteria (e.g. added water)	Extraneous Matter	<1%	n/a	At Supplier
,	Foreign Bodies	Absent	n/a	At supplier

Section 6 – Chemical Properties

	Section 6 - C	hemical Properties
	Parameter	
Moisture Preservative:	Moisture	<10%
	Preservative : SO2	n/a
	Aflatoxin B1	n/a
	Aflatoxin B1, B2, G1, G2	n/a
	Ochratoxin A	n/a
Measurable	Ash	<10%
parameters that are significant Chemically	Acid insoluble Ash	<1.5%
(tests have been	Volatile oil	n/a
carried out at supplier)	pH value	n/a
	Sugar content	n/a °Brix
	Free Fatty Acids	n/a %
F	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

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)

Organism	Target (m)	Unacceptable (m)
Aerobic Plate Count cfu/g (TVC)	n/a	n/a
Enterobacteriaceae cfu/g	n/a	n/a
E.coli cfu/g*	<10 ²	>10²
Coliforms	n/a	n/a
Salmonella spp. in 25g*	ABSENT	PRESENT
Listeria monocytogenes in 25g	n/a	n/a
Listeria spp. in 25g	n/a	n/a
Staph. Aureus cfu/g	n/a	n/a
Clostridium Perfingens cfu/g	n/a	n/a
Bacillus cereus cfu/g	n/a	n/a
Yeast & Moulds cfu/g	n/a	n/a

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	May 2023	New	КВ

