PRODUCT SPECIFICATION

|  |
| --- |
| **PRODUCT DETAILS** |
| PRODUCT BRAND | FIORE | PRODUCT NAME | SAFFRON POWDER |
| SUPPLIER | AROMATICA | SITE ADDRESS | VIA GARIBALDI 63, 20061 CARUGATE – ITALY |
| CONTRACT PACKER |  | SITE ADDRESS |  |
| PRODUCT DESCRIPTION | SAFFRON POWDER |
| COUNTRY OF ORIGIN | IRAN |
| COUNTRY OF ORIGIN STATEMENT |  |
| INGREDIENTS INTERNATIONALLY PROCURED (%) | SAFRON |
| **PACKAGING: RETAIL** |
| PACK SIZE / WEIGHT/ VOLUME | ENVELOPE 0.125 g | PACKAGING TYPE | MULTILAYER ENVELOPE |
| DIMENSIONS | 5.5x7.5 cm |
| TARE WEIGHT | 1.23 g |
| EAN | 80363033 |
| **PACKAGING: OUTER CARTON** |
| PACK SIZE / WEIGHT/ COUNT | Box x 100 envelopes – mastercarton x 100 boxes | PACKAGING TYPE | Transparent plastic box – carton box |
| DIMENSIONS | Transparent box x 100 envelopes: cm 13,5 x 8,5 x 6 (h)Mastercarton x 100 boxes: cm 57 x 44 x 31 (h) |
| TARE WEIGHT OF CARTON | 15.25 kg |
| TUN: |  |
| **PRODUCT FORMULATION**A full breakdown of compound ingredients is to be quantified this is to include all allergens, additives etc that are present |
| PRODUCT FOMULATION INGREDIENT | QUANTITY | PRODUCT FOMULATION INGREDIENT | QUANTITY |
| Saffron | 100% |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| **COLOURS & FLAVOURS**Please detail whether the added colours and flavours are Natural, Nature identical or Artificial. Please list each additive in the appropriate section |
|  | NATURAL | NATURE IDENTICAL | ARTIFICIAL |
| COLOURS | Na | Na | Na |
| FLAVOURS | Na | Na | Na |
| **PRODUCT LABELLING DETAILS** |
| INGREDIENT DECLARATION ON RETAIL PACK | Saffron |
| CHARACTERISING INGREDIENTS (%) | 100% saffron |
| GENITICALLY MODIFIED PRODUCTS | Labelling not required in accordance with FSANZ Food Standards Code Standard 1.5.2 |
| MANDATORY AND ADVISORY WARNING STATEMENTS | na |
| DATE CODING / TRACEABILITY eg. BATCH CODING, DATE, LOT NO. | Expiry date on single pouches; expiry date and lot number on boxes and cartons |

|  |  |
| --- | --- |
| SERVING INSTRUCTIONS | Add saffron at half cooking |
| NUTRITION / HEALTH & MARKETING |  |
| CLAIMS |  |
| **MANDATORY DECLARATION OF CERTAIN SUBSTANCES** |
| FOOD(present as an ingredient, additive or processing aid) | Present in the Product (Y/N) | Specify name and type of derivatives | Specify & derivative in the finished product | Specify % total protein in allergen derivative |
| Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt) | n |  |  |  |
| Crustacea | n |  |  |  |
| Egg | n |  |  |  |
| Fish | n |  |  |  |
| Milk | n |  |  |  |
| Peanuts | n |  |  |  |
| Soybeans | n |  |  |  |
| Sulphites | n |  |  |  |
| Tree Nuts & Products | n |  |  |  |
| Sesame seeds | n |  |  |  |

|  |
| --- |
| **ALLERGEN CROSS CONTACT: Refer to VITAL procedure and decision tree http://www,allergenbureau.net/allergen-guide/** |
| FOOD | Present on the same line (Y/N) | Present in the same factory (Y/N) | Specify name and type of derivative/s | Estimate total protein from allergenic derivative in mg/kg (ppm) (Using Vital Procedure) |
| Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt) | n | n | Spelt; wheat croutons |  |
| Crustacea | n | y | shrimps |  |
| Egg | n | n |  |  |
| Fish | n | y | Fish broth |  |
| Milk | n | y | Milk powder – butter powder – cream powder |  |
| Peanuts | n | n |  |  |
| Soybeans | n | n |  |  |
| Sulphites | n | n |  |  |
| Tree Nuts & Products | n | y |  |  |
| Sesame seeds | n | n |  |  |

|  |
| --- |
| **NUTRITIONAL INFORMATION** |
| Nutritional Information based on theoretical calculation or external test report |  | DATABASE:<http://ndb.nal.usda.gov/ndb/foods/show/257> |
| SERVINGS PER PACKAGE: |  | 1/2 |  |
| SERVING SIZE |  | QUANTITY PER SERVING ( G/ ML) | QUANTITY PER 100G / ML |
| ENERGY | kcal |  | 310 |
| PROTEIN | g |  | 11.43 |
| FAT | TOTAL g |  | 5.85 |
| SATURATED g |  | 1.586 |
| TRANS g |  |  |
| POLYUNSATURATED g |  | 2.067 |
| MONOUNSATURATED g |  | 0.429 |
| CARBOHYDRATE | g |  | 65.37 |
| SUGARS g |  |  |
| DIETARY FIBRE |  |  | 3.9 |

|  |  |  |  |
| --- | --- | --- | --- |
| SODIUM | mg |  | 148 |
| Insert any other nutrient to be declared where applicable | All Nutritional Claims must be substantiated by Nutritional data (eg. Low Cholesterol Product) |
|  |  |  |  |

|  |
| --- |
| **ANALYTICAL CRITERIA**(Products must be fully defined from a safety, quality and regulatory perspective) |
| **SENSORY**(eg dimensions, weight, organoleptic etc) | **CRITERIA** | **TEST METHOD REFERENCE**: |
| Colour | red to dark red | organoleptic |
| Odour | typical | organoleptic |
| Taste | typical | organoleptic |
|  |  |  |
|  |  |  |
|  |  |  |
| **CHEMICAL**(eg pH, Moisture) | **CRITERIA** | **TEST METHOD REFERENCE:** |
| Moisture | <10% | ISO 3632-2:2010 Art. 7 |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
| **MICROBIOLOGICAL**(Quality & Food Safety parameters) | **CRITERIA** | **TEST METHOD REFERENCE:** |
| TVC | Max 106 cfu/g | ISO 4833:2003 |
| Yeasts and moulds | Max 104 cfu/g | ISO 21527-2:2008 |
| Total coliforms | Max 104 cfu/g | ISO 4832:2006; |
| E. coli | < 10 cfu/g | BIO12/05-01/99 E. coli ß-D-glucuronidasi pos. 44°C; |
| Salmonella | Absent in 25 g | AFNOR BIO 12/16-09/05 VIDAS |
|  |  |  |
|  |  |  |

|  |  |
| --- | --- |
| STORAGE & HANDLING REQUIREMENTS | Keep in dry and cool place |
| DISTRIBUTION REQUIREMENTS |  |
| DIRECTIONS FOR USE |  |
| SHELF LIFE | 4 years |
| METHOD OF PRESERVATION | Room temperature and dry place, protecting from direct sunlight |
|  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| DOCUMENT COMPLETED BY: | Antonio Cutolo | CONTACT PHONE OFFICE: | 0039 2 9254830 |
| POSITION: | Quality Assurance Chief | CONTACT EMAIL: | Antonio.cutolo@aromatica.it |
| ISSUE DATE: | 03/05/2013 | REVISE D DATE: | 03/05/2013 |