

PRODUCT TECHNICAL DOSSIER

AGED GARLIC

Product Code:

P01071

Raw Material Full Name:

Aged Black Garlic

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Allium sativum L.

This material is Food Grade:

✓

Vegan / Vegetarian Status:

✓

Limit/Range/Specification:

Min 0.1% S-Allyl Cysteine

Ratio of Material:

10:1

Solubility in Water:

Soluble

Solubility in Alcohol:

Soluble

Particle Size:

240µm

Percentage passed through:

100%

Bulk Density:

Min 0.3g/ml

pH:

4.0 – 7.0



Loss on Drying:

Max 10.0%

Residue on Ignition:

Max 10.0%

Country of Origin:

Spain

Country of Origin of the Manufacture:

Spain

Base Source/Start Material:

Bulb of the *Allium sativum L.*

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Plant

Solvents used:

Water

What is the extraction/processing used? What solvents are used and at what ratio's?

Solid-liquid Extraction

Material is:

90% Native Extract/10% Maltodextrin from Corn

Compound Ingredients Origin, Function and Percentages:

10% Maltodextrin from Corn

Shelf Life from Date of Manufacture:

Min 2 Years

Storage Conditions:

Protected from strong light, moisture and heat. Keep unopened in the original packaging.



Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fine Powder

Colour:

Blackish Brown

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

No

Microbiological Test

Total Viable Count:

Max 10,000cfu/g

Yeast & Moulds:

Max 100cfu/g

Enterobacteriaceae:

Max 100cfu/g

E. Coli:

Absent in 1g

Salmonella:

Absent in 25g

S. Aureus:

Absent in 1g

P. Aeruginosa:

Absent in 1g



Heavy Metals

Lead (Pb):

Max 3ppm

Cadmium (Cd):

Max 1ppm

Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 2ppm

Pharmacopeia Standard Used:

Eur. Pharmacopeia

There are no nuts in this recipe; however, we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.



ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES	NO	
Free from other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	YES	NO	
Free from Sesame Seeds and Sesame Seed Derivatives	YES	NO	
Free from other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	YES	NO	
Free from Milk and Milk Derivatives (including lactose)	YES	NO	
Free from Egg and Egg Derivatives	YES	NO	
Free from Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (<i>wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass</i>)	YES	NO	
Free from Soya and Soya Derivatives	YES	NO	
Free from Lupin and Lupin Derivatives	YES	NO	
Free from Mustard and Mustard Derivatives	YES	NO	
Free from Celery or Celery Derivatives (including Celeriac)	YES	NO	
Free from Fish and Fish Derivatives	YES	NO	
Free from Molluscs and their Derivatives	YES	NO	
Free from Crustaceans and their Derivatives	YES	NO	
Free from Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	YES	NO	Note: Contains naturally occurring Sulphur compounds which do not fall under allergen labelling regulations as they are naturally occurring.



ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Additives	YES	NO	
Free from Antioxidants	YES	NO	
Free from Ethylene Oxide	YES	NO	
Free from Gelatine	YES	NO	
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Maize / Corn and any Derivatives	NO	YES	10% Maltodextrin from Corn
Free from Legumes / Pulses	YES	NO	
Free from Rice and Rice Derivatives	YES	NO	
Free from Added Salt	YES	NO	
Free from Added Sugar / artificial or natural sweeteners	YES	NO	
Free from Aspartame	YES	NO	
Free from BHA / BHT (E320 / E321)	YES	NO	
Free from Caffeine	YES	NO	
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Dextrose	YES	NO	
Free from Dioxins	YES	NO	
Free from MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	YES	NO	
Free from Nucleotides (E627, E630, E631, E635)	YES	NO	
Free from Polyols (sugar alcohols)	YES	NO	
Free from Benzoates (E210 / E219)	YES	NO	
Free from Sorbic Acid (E200, E203)	YES	NO	
Free from any other Preservatives	YES	NO	
Free from Ethanol	YES	NO	
Free from Honey	YES	NO	
Free from Lactose	YES	NO	
Free from Yeast and Yeast Derivatives	YES	NO	
Free from All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	
Free from Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	

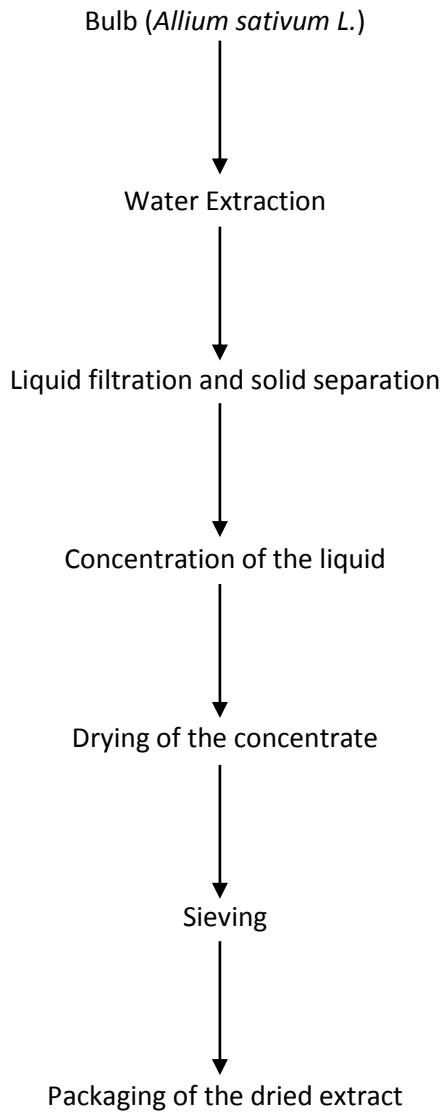


NUTRITIONAL DATA

Test	Calculated Value per 100gm
Energy KJ / Kcal	672.1KJ / 160.8Kcal
Fat	0g
- Of which saturates	0g
Carbohydrate	29.4g
- Of which sugars	24.2g
Fibre	1.38g
Protein	9.3g
Salt	0.03g



PRODUCTION FLOW CHART



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".



MATERIAL SAFETY DATA SHEET

Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product name: Aged Garlic
Product code: P01071
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Hazards Identification

No special hazards for man and environment.

Inhalation: Prolonged or massive inhalation may cause irritation to the respiratory tract.
Ingestion: Prolonged or massive ingestion may cause headache, gastrointestinal disorders and allergic reactions.
Skin contact: May cause allergic skin reactions.
Eye contact: May cause irritation.

Note: the above effects are based on evaluation of individual components and the relevance to the mixture as a whole or to humans is unknown.

Section 3 Composition/Information on Ingredients

Composition: 90% Native Extract & 10% Maltodextrin

Section 4 Emergency and First Aid Measures

Special measures: Get medical advice if any of the symptoms above explained appeared.
Eye and Skin contact: Rinse out with clean water for at least 15 minutes. Remove any contaminated clothing or shoes.
After ingestion: After massive ingestion, rinse mouth and refer for medical attention.
After inhalation: After prolonged or massive inhalation, remove from the exposure to fresh air. Get medical attention for any breathing difficulty.

Section 5 Fire-fighting measures

Extinguishing media: Use any means suitable for extinguishing surrounding fire: Powder, alcohol-resistant foam, water spray, carbon dioxide.



Special risk: Carbon monoxide and unidentified organic compounds may be formed during combustion. It is not considered to be an explosion hazard.

Section 6 Accidental Release Measures

Take up dry. Forward for disposal. Clean up affected area. Ventilate area after leak or spill. Wear suitable personal protective equipment as specified in section 8.

Section 7 Handling and Storage

Handling: Wear suitable personal protective equipment as specified in section 8.
Storage: Keep material in a tightly closed container, stored in a dry and well-ventilated place. Protect against physical damage. Eliminate all ignition sources.

Section 8 Exposure Controls/Personal Protection

Respiratory protection: Use precaution to avoid inhalation. In the absence of suitable containment facilities, a dust mask should be worn when handling small quantities of material. For larger quantities, a dust respirator is recommended.
Skin protection: Wear protective gloves, clean body-covering and chemical resistant clothing.
Eye protection: Use chemical safety goggles. Maintain eye wash fountain and quick-drench facilities in work area.
Industrial hygiene: Change contaminated clothing. Wash hands after any contact with substance, before breaks and meals and at the end of the work period. Good personal hygiene practices should be used. Do not eat, drink or smoke during work.

Section 9 Physical and Chemical Properties

Physical Form: Fine Powder
Physical Appearance: Blackish Brown Coloured with Characteristic Odour and Taste
Bulk Density: Min 0.3g/ml
% Water by Weight: Max 10.0%

Section 10 Stability and Reactivity

Stability: Store in original container at less than 30°C at R.H. < 50 %.

Reactivity: This product presents no significant reactivity hazard. It is stable and will not react violently with water. Hazardous polymerisation will not occur.

Section 11 Toxicological Information

The DL 50 of > 2.000 mg/kg oral.

Section 12 Ecological Information

This is a product of natural origin. It is completely degradable.

Section 13 Disposal Considerations

Product: There are no uniform EC regulations for the disposal of chemicals or residues. You contact with the competent authorities for the disposal of residues.

Packaging: Dispose in accordance with local regulations.

Section 14 Transport Information

Not subject to transport regulations.

Section 15 Regulatory Information

Labelling according to EEC Directives: Symbol: None.
R-Phrases: None.
S-Phrases: None.

Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

Product Code: P01071

Version: 2

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success starts with the finest ingredients...

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Arsenic has been changed from max 1ppm to max 2ppm to reflect the supplier's specification.	Yes

Document Approval

Originator Job Title	Quality Specialist	Approver Job Title	QC Team Leader
 Casey Chung (Sep 27, 2016)		 Ash Bean (Sep 27, 2016)	











Updated P01071-Aged Garlic-Technical Dossier

Adobe Sign Document History

09/27/2016

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By:	Casey Chung (casey.chung@c-c-l.com)
Status:	Signed
Transaction ID:	CBJCHBCAABAAPlxmXap17XqmhGf0WWsDMu_tzQOgZzBv

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