

PRODUCT TECHNICAL DOSSIER

ORGANIC BAOBAB FRUIT PULP POWDER

Product Code:

P02237

Raw Material Full Name:

Organic Baobab Powder

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

Organic Baobab Powder

Certificate Number:

GB-ORG-05

This material is Food Grade:

Yes

Vegan / Vegetarian Status:

✓

Particle Size:

80 Mesh

Percentage passed through (Internal Method):

90%

Loss on Drying (ISO 1442:1997):

Max 12%

Country of Origin:

Malawi, Tanzania

Country of Origin of the Manufacture:

Malawi, South Africa

Base Source/Start Material:

Organic Baobab Powder

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

Plant



Plant:

Tree

Species used:

Adansonia digitata

Part of the plant used:

Fruit

Solvents used:

None

Material is:

100% baobab powder

Shelf Life from Date of Manufacture:

Minimum 2 years from date of manufacture

Storage Conditions:

Store in dry, cool conditions

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fine Powder

Colour (Organoleptic):

Off White to Beige

Flavour/Taste (Organoleptic):

Characteristic

Odour (Organoleptic):

Characteristic

Do any of the parameters change in different seasons?

Minimal variation due to growing and environmental variations

Microbiological Test

Total Viable Count (ISO 4833):

Max 100,000cfu/g

Yeast & Moulds (NF ISO 7954):

Max 10,000cfu/g



E.Coli (ISO 16649-1:2001):

Negative/25g

Salmonella (ISO 6579):

Negative/25g

Heavy Metals

Lead (Pb) (ICP-MS):

Max 1ppm

Cadmium (Cd) (ICP-MS):

Max 1ppm

Mercury (Hg) (ICP-MS):

Max 0.1ppm

Arsenic (As) (ICP-MS):

Max 1ppm

All batches are tested and approved for identification with FTIR before being released to customers.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance you should always speak to the competent authority for the market or member state in which the final products are placed.

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



ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Peanuts and Peanut Derivatives (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	NO	NO	
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> (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	NO	NO	
Sesame Seeds and Sesame Seed Derivatives	NO	NO	
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	
Milk and Milk Derivatives (including lactose)	NO	NO	
Egg and Egg Derivatives	NO	NO	
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	NO	NO	
Soya and Soya Derivatives	NO	NO	
Lupin and Lupin Derivatives	NO	NO	
Mustard and Mustard Derivatives	NO	NO	
Celery or Celery Derivatives (including Celeriac)	NO	NO	
Fish and Fish Derivatives	NO	NO	
Molluscs and their Derivatives	NO	NO	
Crustaceans and their Derivatives	NO	NO	
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	NO	NO	



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

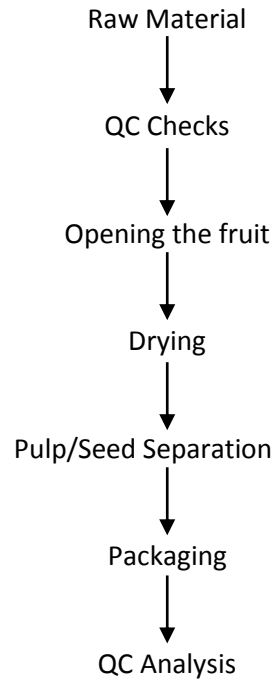


NUTRITIONAL DATA

Test	Calculated Value per 100gm
Energy KJ / Kcal	992 KJ / 239 Kcal
Fat	<1.0
Carbohydrate	35.2
- Of which sugars	25.4
Fibre	44.3
Protein	2.3
Salt	<0.1



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: Organic Baobab Powder
Product Code: P02237
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2. Hazards Identification

Product is classified as: NON-HAZARDOUS SUBSTANCE. NB May cause irritation of eye, skin, respiratory and digestive tract. The toxicological properties of this material have not been fully investigated.

Section 3. Composition/Information on Ingredients

Main Ingredient: Organic Baobab Powder
Other Ingredients: None
Recommended Use: Nutritional powder
Appearance: Fine beige powder

Section 4. Emergency and First Aid Measures

Inhalation: No known hazard; excessive inhalation may cause irritation of the respiratory tract.
Ingestion: No known hazard / Food Grade
Skin Contact: Avoid prolonged contact with skin; irritation may occur.
Eye Contact: In case of contact with eyes, flush thoroughly with fresh water. If irritation persists, seek medical attention.

Section 5. Fire-fighting measures

Flash point: N/A
Extinguishing Media: Water, Carbon Dioxide, Foam, Dry
Unusual Fire & Explosion Hazards: Avoid accumulation of dust.



Section 6. Accidental Release Measures

Personal Precautions:	Exercise appropriate precautions to minimise direct contact with skin or eyes and prevent excessive inhalation of dust by use of a dust mask if required.
Spill Clean-up Methods:	Sweep up, place in a bag and hold for waste disposal. Avoid raising dust. Ventilate area and wash spill site once collection completed. Dispose as per regional council regulations.

Section 7. Handling and Storage

Usage Precautions:	Avoid prolonged contact with skin; avoid excessive inhalation; avoid contact with eyes.
Storage Precautions:	Store in original, closed container. Store in cool, dark, dry, clean area away from direct light. Avoid excessive atmospheric build-up of powder to avoid explosive reaction.

Section 8. Exposure Controls/Personal Protection

Eye Protection Requirements:	None normally required.
Skin Protection Requirements:	Appropriate to conditions of use. Wash hands after direct handling.
Respiratory Ventilation Requirements:	Minimise dust generation and accumulation; if appropriate, wear respirator or dust mask.

Section 9 Physical and Chemical Properties

Physical Form:	Powder
Colour:	Characteristic
Aroma:	Characteristic

Section 10 Stability and Reactivity

Stability:	Product stable.
Incompatibilities:	None known.
Decomposition Products:	None known.

Section 11 Toxicological Information

Toxicity Data:	No toxic effect known.
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success starts with the finest ingredients...

Section 12 Ecological Information

Persistence and Degradability: Easily degradable.

Section 13 Disposal Considerations

Waste Disposal Method: Dispose of according to regional council regulations.

Section 14 Transport Information

Proper Shipping Name: Not regulated
DOT Classification: Non-Hazardous for Transport
IATA: Non-hazardous for Air Transport

Section 15 Regulatory Information

No data available.

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.



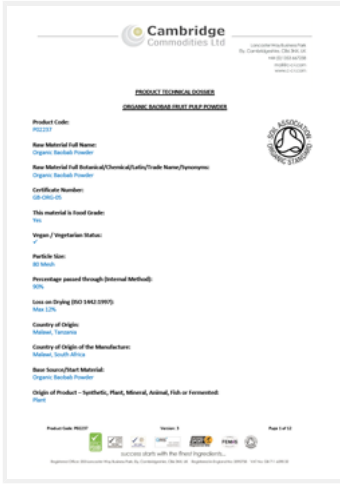
Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Updated Yeasts and Moulds specification from Max 500cfu/g to Max 10,000cfu/g to match EU limits.	Yes
3	Added methods and an FTIR statement, also modified the nut statement. The Country of Origin, Country of Manufacture, Heavy Metals, E.coli and Salmonella parameters were modified, lastly the document was reformatted.	Yes

Document Approval

Originator Job Title	Quality Specialist	Approver Job Title	Assistant Quality Manager
<i>Matthew Vincent</i>		<i>Richard Cecil</i>	





P02237 -Organic Baobab Fruit Pulp Powder- Technical Dossier

Adobe Sign Document History

03/13/2018

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Status:	Signed
Transaction ID:	CBJCHBCAABAAG99zifetGMz3FeLApXzCBOIT3MsYLqyl

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