

Product Technical Dossier

Product	Lactobacillus plantarum 400bn/gm Probiotic
CCL Product Code	P12020

Specification Details

Means of Identification	Positive
Assay/Actives	400Billion Cfu/g
Appearance	Powder
Colour	White to light yellow
Aroma	Characteristic - fermentation aroma
Flavour	Odorless
Water Activity	Max 0.12
Sieve Analysis % passed	Min 40 Mesh
Loss on Drying	Max 5%
Ash	Max 5%
Bulk Density	0.4-0.6g/ cm ³
Tapped Density	0.4-0.7g/ cm ³
Н	4.5-6.5

Microbiological Limits

Non LAB Count	Max 5,000 CFU/g
Yeasts & Moulds	Max 50 CFU/g
E. Coli	Negative/25g
Salmonella	Negative/25g
Coliforms	<10cfu/g
Shigella	Negative/25g
Staphylococcus aureus	Negative/25g

Heavy Metal Limits

Lead (Pb)	NMT 0.5 mg/kg
Cadmium (Cd)	NMT 1.0 mg/kg
Mercury (Hg)	NMT 0.1 mg/kg
Arsenic (As)	NMT 0.5 mg/kg

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Lactobacillus plantarum
The material is Food Grade	YES
Solvent used	None
Country of Origin	China
Country of Manufacture	China
Solubility in Alcohol	Insoluble in alcohol
Solubility in Water	Soluble in water
Shelf Life from Date of Manufacture	Min 2 years
Suitable for Vegetarians?	YES
Suitable for Vegans?	YES
Storage Conditions	Store in sealed package in -18C ⁰ or below

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Maltodextrin	Excipients	33%	Zea mays L. (Corn)
Lactobacillus plantarum LP90	Active	67%	Fermentation

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	1559KJ/373Kcal
Fat (g)	0.8g
-Of which Saturates (g)	/
Carbohydrate (g)	60.5g
-Of which Sugars (g)	/
Fibre (g)	0g
Protein (g)	29.5g
Salt (g)	0.73mg

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

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 "free from" 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.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable,is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	NO	NO	NO
Nut and Nut Derivatives 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)	NO	NO	NO
Sesame Seeds and Sesame Seed Derivatives	NO	NO	NO
Milk and Milk Derivatives (including lactose)	NO	NO	NO
Egg and Egg Derivatives	NO	NO	NO
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	NO	NO	NO
Soya and Soya Derivatives	NO	NO	NO
Lupin and Lupin Derivatives	NO	NO	NO
Mustard and Mustard Derivatives	NO	NO	NO
Celery or Celery Derivatives (including Celeriac)	NO	NO	NO
Fish and Fish Derivatives	NO	NO	NO
Molluscs and their Derivatives	NO	NO	NO
Crustaceans and their Derivatives	NO	NO	NO

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable,is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	NO	YES	Used during fermentation
Antioxidants	NO	NO	NO
Ethylene Oxide	NO	NO	NO
Gelatine	NO	NO	NO
Flavourings (Artificial / Nature Identical / Natural / Smoked)	NO	NO	NO
Maize / Corn and any Derivatives	YES	YES	Maltodextrin
Legumes / Pulses	NO	NO	NO
Rice and Rice Derivatives	NO	NO	NO
Added Salt	NO	NO	NO
Added Sugar / artificial or natural sweeteners	NO	NO	NO
Aspartame	NO	NO	NO
BHA / BHT (E320 / E321)	NO	NO	NO
Caffeine	NO	NO	NO
Colours (Artificial / Nature Identical / Natural / Smoked)	NO	NO	NO
Dextrose	NO	YES	NO
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	NO	NO	NO
Kiwi fruit	NO	NO	NO
Polyols (sugar alcohols)	NO	NO	NO
grape fruit	NO	NO	NO
Sorbic Acid (E200, E203)	NO	NO	NO
Any other Preservatives	NO	NO	NO
Ethanol	NO	NO	NO
Honey	NO	NO	NO
Lactose	NO	NO	NO
Yeast and Yeast Derivatives	NO	YES	Used during fermentation
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	NO
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	NO	NO	NO

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Statements

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.	YES
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.	YES
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 current regulations.	YES
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.	YES
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.	YES
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.	YES
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 current regulations.	YES
Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	YES
Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, 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".	YES
Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	YES
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	YES

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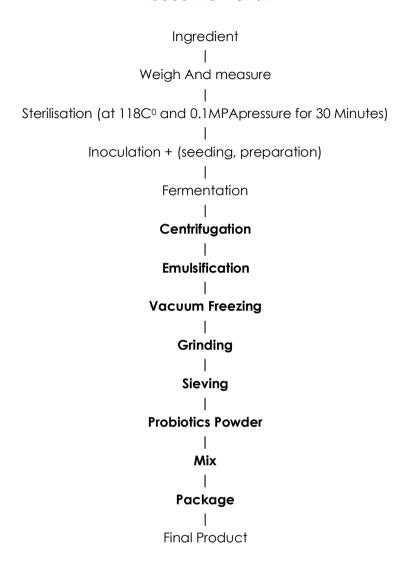








Product Flow Chart



In **bold** controlled environment 25C⁰ and 40% humidity

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Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The 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

Document Approval

Originator		Approver
Plan Feethum	Alan Feetham QC Technician	Casey White Casey White Senior Quality Specialist

24/05/2021 16:29

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