

PRODUCT TECHNICAL DOSSIER

MASTIC GUM ON MALTODEXTRIN

Product Code:

P13119

Raw Material Full Name:

Mastic Gum

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

Pistacia lentiscus

This material is Food Grade:

Food Grade

Vegan / Vegetarian Status:

Suitable for both

Solubility in Water:

Not Soluble

Solubility in Alcohol:

Soluble

Particle Size:

<400 μ

Bulk Density:

0,5 – 0.55g/ml

Loss on Drying:

Max 4%

Residue on Ignition:

Max 1%

Country of Origin:

Europe

Country of Origin of the Manufacture:

Europe

Product Code: P13119

Version: 3

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success starts with the finest ingredients...

Base Source/Start Material:

Resin Pistacia lentiscus

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

Plant

Compound Ingredients Origin, Function and Percentages:

50% Maltodextrin Mixed Source of Wheat and Maize/Corn

Shelf Life from Date of Manufacture:

2 Years

Storage Conditions:

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Powder

Colour:

Off White to Yellowish

Flavour/Taste:

Characteristic

Odour:

Characteristic



Microbiological Test

Total Viable Count:

<1,000cfu/g

Yeast & Moulds:

<100 cfu/g

E. coli:

<10cfu/g

Salmonella:

Negative

Heavy Metals

Lead (Pb):

Max 0.3 ppm

Cadmium (Cd):

Max 0.1 ppm

Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 0.2ppm

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.

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



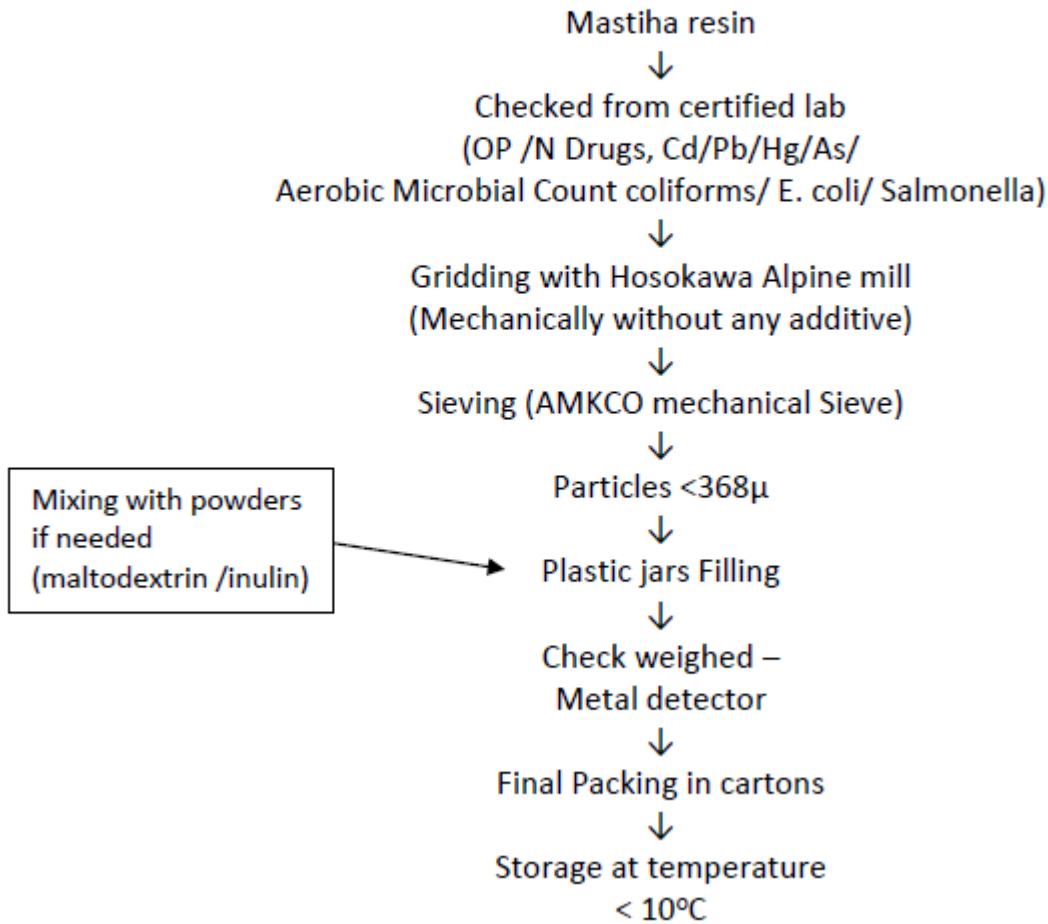
ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	
Other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	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>	Yes	Yes	Maltodextrin from wheat
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	
Antioxidants	No	No	
Ethylene Oxide	No	No	
Gelatine	No	No	
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	
Maize / Corn and any Derivatives	Yes	Yes	Maltodextrin from Corn
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	
Dextrose	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	



MASTIC GUM ON MALTODEXTRIN
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: MASTIC GUM ON MALTODEXTRIN
P Code: P13119
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Hazards Identification

Components	% in Product
Mastic Gum	50%
Maltodextrin	50%

Section 3 Composition/Information on Ingredients

No Specific Hazard known.

Section 4 Emergency and First Aid Measures

Eyes	Wash with soft, clean water for fifteen minutes.
Skin	No reactions are produced.
Swallowing	Not Harmful

Section 5 Fire-fighting measures

Means of extinction: Carbon dioxide, powder or foam fire extinguisher.

Extinguishing agents not to be used: Water is generally not recommended since it can be ineffective; however, it can be used successfully to cool containers exposed to the fire and to disperse fumes.

Protective Equipment for Fire-Fighter: They must be equipped with the autonomous insulating breathing apparatus. A fire will often produce a thick black smoke. Exposure to decomposition product may be hazardous do not breathe in smoke. Prevent effluent or fire fighting measures from entering drains or waterways.



Section 6 Accidental Release Measures

No specific measures. Just sweep up and collect the solid gum.

Section 7 Handling and Storage

Storage: Store in closed containers, under dry warehouse conditions

Section 8 Exposure Controls/Personal Protection

Engineering Measures: No Harmful specific precautions.

Section 9 Physical and Chemical Properties

Physical state	Crystalline Powder
Colour	Off White to yellowish
Odour	Characteristic
Solubility	Insoluble in ethyl alcohol 1% water insoluble

Section 10 Stability and Reactivity

Thermal decomposition: Stable under normal conditions

Hazardous decomposition: None.

Hazardous Reactions: None under normal conditions

Section 11 Toxicological Information

The council of Europe (1981) included mastic gum in the loss of plants and parts thereof, which are acceptable for use of foods.

Ingestion : Harmful if swallowed in large amounts

Other Information: This product is not believed to be hazardous when consumed in normal amounts as part of a diet or dietary supplement.

Section 12 Ecological Information

No Eco toxicological information about this product known at this time.

Section 13 Disposal Considerations

Waste from residues: Comply with the national and regional regulations in force.



Section 14 Transport Information

Non hazardous product.

Classification RID ADR: Not available

IMDG:N/A

ICAO IATA: N/A

No ONU: N/A

Section 15 Regulatory Information

Label according to the EEC regulations: 88|379&91|155

Specific Labelling: Without Specific Labelling

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.



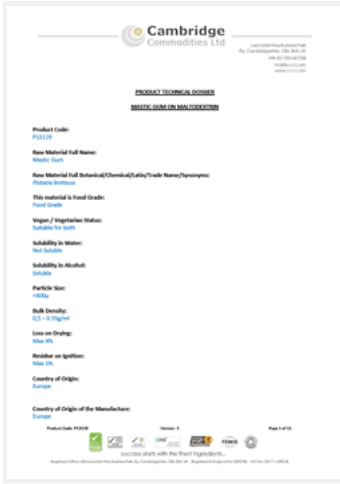
Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Updated Cadmium and Lead specs to meet that of the suppliers.	Yes
3	Changed particle size from 350u to <400u, changed moisture from max 1.5% to max 4 %, changed ash from max 0.5% to max 1 %, changed bulk density from 0.96-1.08g/ml to 0.5-0.55g/ml, changed yeast and mould from <10cfu/g to <100cfu/g all to match suppliers specification	Yes

Document Approval

Originator Job Title	Quality Technician	Approver Job Title	Quality Specialist
<i>Alan Feetham</i>		 Shannon McKenna (Apr 23, 2018)	










P13119-MASTIC GUM ON MALTODEXTRIN-Technical Dossier v3

Adobe Sign Document History

04/23/2018

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