

PRODUCT TECHNICAL DOSSIER

ORGANIC SPINACH POWDER

Product Code:

P19314

Raw Material Full Name:

Spinach Powder

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

Spinacea Oleracea

Certificate Number:

GB-ORG-05

This material is Food Grade:

✓

Vegan / Vegetarian Status:

√

Limit/Range/Specification:

British Pharmacopoeia version 7 Category A

Particle Size:

18 Mesh

Percentage passed through:

100%

Country of Origin:

Europe

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

Plant

Plant:

Spinacea Oleracea

Part of the plant used:

Leaf

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

Warm air drying/milling

Material is:

100%

Shelf Life from Date of Manufacture:

Minimum 2 Years

Storage Conditions:

Protect from exposure to pests and extremes of moisture, light and temperature.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Free Flowing Fine Powder

Colour:

Olive Green to Dark Green (**)

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

Yes - (**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

Microbiological Test

Total Viable Count:

Max 500,000cfu/g

Yeast & Moulds:

Max 50,000cfu/g

E. Coli:

Absent/1g

Salmonella:

Absent/25g

Pharmacopeia Standard Used:

BP Standard

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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.

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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		NO	
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)	YES		
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 (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	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	

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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	YES	NO	
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	

Typical Nutritional Information

Test	Calculated Value per 100gm		
Energy Kcal	301.9		
Energy KJ	1,273.2		
Dietary Fibre	10.0g		
Water	5g		
Sugar	0.45g		
Carbohydrates	29.4g		
Sodium	0.891g		
Protein	32.3g		
Salt	2.23g		
Fat	3.9g		
Saturated Fatty Acids	0.57g		
Minerals	19.4g		

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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".

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MATERIAL SAFETY DATA SHEET

1. Identification of the substance/preparation

Product name: Organic Spinach Powder

Product Code: P19314

Company: Cambridge Commodities Limited

Lancaster Way, Ely, Cambridgeshire, CB6 3NX Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Ingredients/Identity Information

Composition: Dried and powdered spinach vegetable

Hazardous: No specific hazards. However, due to the small particulate size,

possible complications to health can be caused if inhaled.

Section 3 Possible Hazards

Not regulated as a health hazard under the current legislation.

Section 4 Emergency and First Aid Procedures

General: Seek medical attention in case of any discomfort.

Eye Irritation: In case of sensitivity promptly wash eyes with lots of water while

lifting the eyelids. Continue to rinse for at least 15 minutes and seek

medical attention.

Skin Irritation: Seek medical attention if irritation persists after washing.

Inhalation: Remove patient to fresh air. Seek medical advice in wheezing,

coughing, pain or any other irritation results following inhalation.

Ingestion: Never make an unconscious person vomit or drink fluids. Do not

induce vomiting. Seek medical attention.

Symptoms: No specific symptoms noted

Eye Contact: No available information

Skin Contact: No available information

Ingestion: No available information

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Section 5 Fire and Hazard Data

Extinguishing Media: Water spray, fog or mist, foam, dry chemicals, sand, dolomite, etc

Special Fire Fighting Procedures: No special procedures required

Section 6 Accidental Release Measures

Spill Clean-up Methods: Contain spillage and sweep into a suitable container and dispose of

a non-hazardous waste.

Section 7 Storage

Usage Precautions: Treat as food. Product should be handled in accordance to Good

Manufacturing Practice. Dust levels of over 10 mg/cu.m should be

avoided.

Hygiene Work Practices: Observe good hygiene practice and guidelines.

Storage Precautions: Keep in cool, dry, ventilated storage and closed containers. Protect

from insect infestation.

Section 8 Control Methods/Personal Protection

Ventilation: Provide adequate general and local exhaust ventilation.

Respiration: General face mask.

Eye Protection: Wear approved safety goggles.

Protective Gloves: Use suitable protective gloves.

Other Protection: Provide eyewash, quick drench.

Section 9 Physical and Chemical Properties

Colour/Appearance: Olive Green to Dark Green Fine Powder (**)

Odour/Taste: Characteristic

Explosive Properties: Stoichiometric air/powder mixes are capable of explosion

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Section 10 Stability and Reactivity

Stability: Stable

Incompatible Chemicals: N/A

Materials to Avoid: N/A

Conditions to Avoid: N/A

Section 11 Toxicological Information

Health Warnings: No specific health warnings noted

Symptoms: No specific health warnings noted

Eye Contact: None known

Skin Contact: None known

Ingestion: None known

Acute and Chronic Health Hazards: No known chronic or acute health risks

Carcinogenicity: No evidence of carcinogenic properties

Section 12 Ecological Information

No evidence of bio accumulation. No known ecological effects - readily biodegradable.

Section 13 Disposal Considerations

Arrange disposal as non-toxic waste by licensed disposal company in consultation with local Waste Disposal Authority, in accordance with the Environmental Protection Act 1990 (section 34), and the Duty of Care.

Section 14 Transport Information

Labelling: No transport warning sign required.

Special Precautions: None required

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Section 15 Regulatory Information

Label for Supply: No hazard label required. This product is not classified as dangerous

under the Chemicals (Hazard Information and Packaging for Supply)

Regulations 2009.

UK Regulatory References: Health and Safety at Work Act 1974

Environmental Protection Act 1990

The information contained in this safety data sheet does not constitute the user's own assessment of workplace risk as required by other health and safety legislation.

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	Soil Association Logo has been updated to the correct Logo	No

Document Approval

Originator Job Title	QC Technician	Approver Job Title	QC Technician
Adam Mulcahy (Aug 22, 206)		Ash Bean Ash Bean (Aug 22, 2016)	_

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P19314-Organic Spinach Pow der-Technical Dossier

Adobe Sign Document History

08/22/2016

Created: 08/22/2016

By: Adam Mulcahy (adam.mulcahy@c-c-l.com)

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