

**PRODUCT TECHNICAL DOSSIER**

**ORGANIC TEFF FLOUR (RAW)**

**Product Code:**

P27221

**Raw Material Full Name:**

Organic Teff Flour

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

Eragrostis tef

**This material is Food Grade:**

✓

**Vegan / Vegetarian Status:**

✓

**Ratio of Material:**

100%

**Purity:**

~99.9%

**Bulk Density:**

620g/l – 630g/l

**Moisture:**

Max 13%

**Aw-Value:**

Max 0.7

**Synthetic Chemical Plant Protective Agents:**

Max 0.01mg/kg

**Pesticides & Preservatives:**

Max 2 Substances

**Inorganic Total Bromide (exceedance allowed if bromide originates from natural source):**

Max 5mg/kg



**Dithiocarbamates (besides Brassicaceae and Liliaceae):**

Max 0.01mg/kg

**Country of Origin:**

Europe

**Country of Origin of the Manufacture:**

UK

**Base Source/Start Material:**

Seeds of the *Eragrostis tef*

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

Plant

**Material is:**

100% Organic Teff Grains

**Compound Ingredients Origin, Function and Percentages:**

None

**Shelf Life from Date of Manufacture:**

Min 1 Year

**Storage Conditions:**

Stored in a cool, dry place and protected from direct sunlight.

**Appearance (Fine/Crystals/Crystalline/Hygroscopic):**

Powder

**Colour:**

Beige/Grey

**Flavour/Taste:**

Characteristic

**Odour:**

Characteristic

**Do any of the parameters change in different seasons?**

No

**Microbiological Test**

**Total Viable Count:**

Product Code: P27221

Version: 2

Page 2 of 10



success starts with the finest ingredients...

Max 10,000cfu/g

**Yeast & Moulds:**

Max 2,000cfu/g

**Coliform Germs:**

Max 1,000cfu/g

**Salmonella:**

Negative in 25g

**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.**



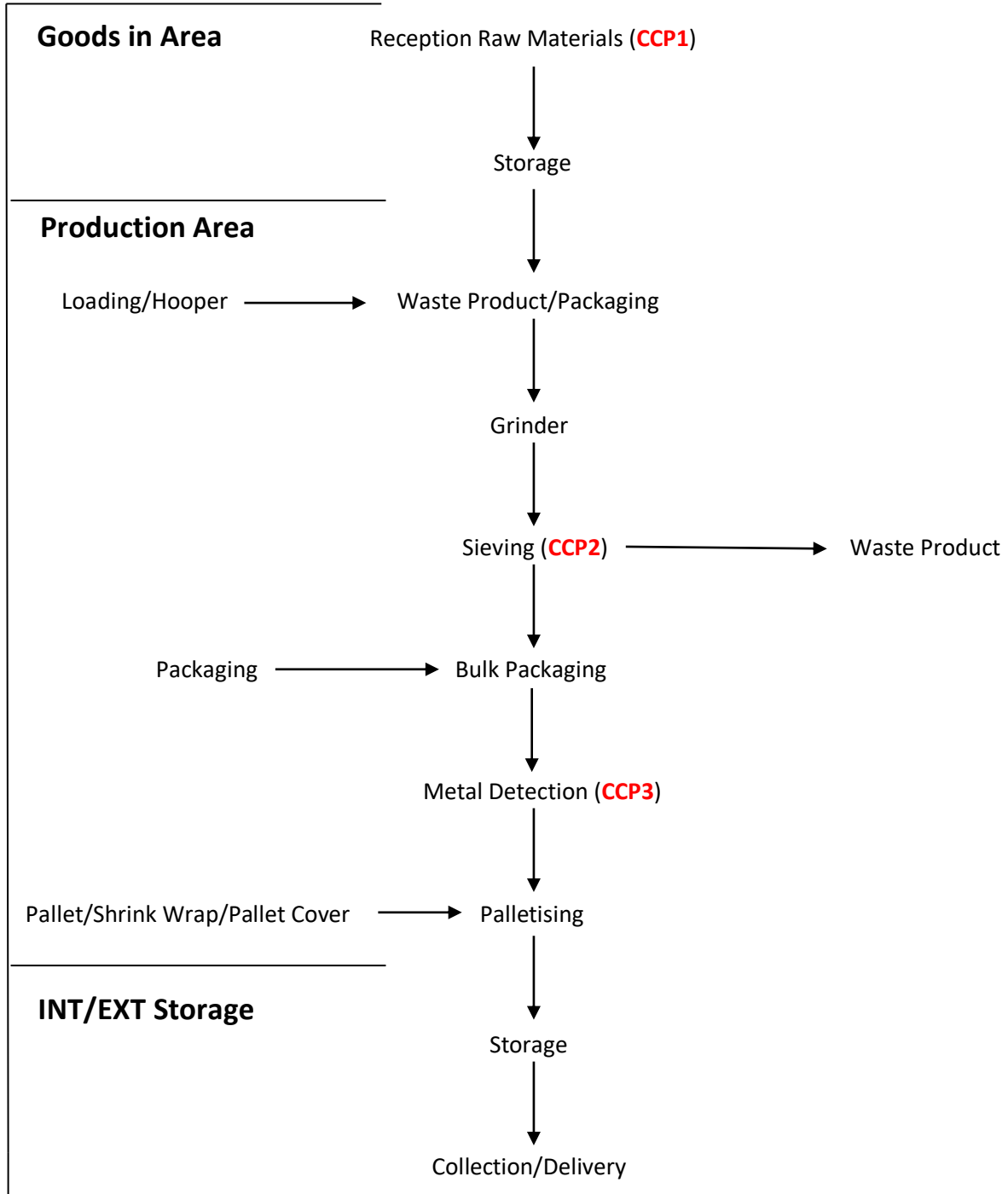
ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES	NO	
Free from other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (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	YES	No risk of contamination as it is on a different line of production
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	YES	Gluten Free Oats are used on a different line of production
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	



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	YES	No risk of contamination as it is on a different line of production
Free from Legumes / Pulses	YES	YES	No risk of contamination as it is on a different line of production
Free from Rice and Rice Derivatives	YES	YES	No risk of contamination as it is on a different line of production
Free from Added Salt	YES	YES	No risk of contamination as it is on a different line of production
Free from Added Sugar / artificial or natural sweeteners	YES	YES	No risk of contamination as it is on a different line of production
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	YES	No risk of contamination as it is on a different line of production
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	



### HACCP PRODUCT 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 Teff Flour (Raw)  
Product Code: P27221  
Company: Cambridge Commodities Limited  
Lancaster Way, Ely, Cambridgeshire, CB6 3NX  
Tel: 01353 667258. Email: qa@c-c-l.com

### Section 2 Hazards Identification

Overview of the Dangers: The product is not flammable, not reactive/corrosive, not transported under pressure, not poisonous, not dangerous upon breathing, does not have a pungent odour, does not cause burns and does not need medical treatment upon contact with the skin.  
Potential Health Risks: No potential danger for public health.

### Section 3 Composition/Information on Ingredients

No chemical risk related to this product. Product is 100% Organic.

### Section 4 Emergency and First Aid Measures

First Aid Procedures: First aid, no specific measures.  
Information for the doctor: No special medical treatment needed.

### Section 5 Fire-fighting measures

Use water or foam in case of fire. Does not contain any flammable products.

### Section 6 Accidental Release Measures

Clean rests of the product in a dry way (if possible using a vacuum cleaner) and treat as organic waste. The product is not dangerous for the environment.





## Section 7 Handling and Storage

Handling:	Ensure an eye bath and safety shower are available and ready for use. Observe good personal hygiene practices and recommended procedures. Wash thoroughly after handling. Take precautionary measures against static discharges by bonding and grounding equipment. Avoid contact with eyes, skin and clothing. Do not inhale product dust/fumes. No explosive or flammable reaction is known to us when the product comes in contact with other food materials. No adverse effect on the environment.
Storage:	Keep dry. Ambient temperature, between 4°C and 15° C. Store in a cool, dry place out of direct sunlight.

## Section 8 Exposure Controls/Personal Protection

Engineering controls:	No physical or chemical danger present
Personal protection:	No special protection necessary, possibly goggles and respiratory protection in case of dust formation.
Other:	Respect Best Before date.

## Section 9 Physical and Chemical Properties

Physical Properties:	<ul style="list-style-type: none"><li>- 100% Organic</li><li>- No strong odour, odour typical for product</li><li>- Beige/Grey Powder</li><li>- Not corrosive</li></ul>
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## Section 10 Stability and Reactivity

Product can start to ferment when there's a long time contact with water. This reaction is exothermic.

## Section 11 Toxicological Information

Product is not toxic.

## Section 12 Ecological Information

Not toxic and no adverse effects on the environment. No negative influence on the ozone layer.

## Section 13 Disposal Considerations

No special measures, rest products to be treated as organic waste.



### Section 14 Transport Information

Trucks must be suited to transporting foodstuffs.

### 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.


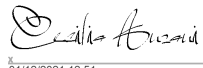
This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

### Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Removed soil association logo and certificate number	No

### Document Approval

Originator	Approver
 Chloe Binns QC Technician <small>01/12/2021 12:50</small>	 Cecilia Anzani Senior Quality Specialist <small>01/12/2021 12:51</small>

