

PRODUCT TECHNICAL DOSSIER

HARITAKI (TERMINALIA CHEBULA) EXTRACT 4:1

	HARITARI (TERIVIINALIA CHEBULA) EXTRACT 4:
	<u>'</u>
Product Code:	

Raw Material Full Name:

Terminalia Chebula Extract 4:1

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

Terminalia Chebula dried fruit

This material is Food Grade:

Yes

P31801

Vegan / Vegetarian Status:

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Ratio of Material:

4:1

Solubility in Water:

Min 90%

Solubility in Alcohol:

Min 20%

Particle Size:

40 Mesh

Percentage passed through:

100% Pass

Bulk Density:

0.30g/ml - 0.50g/ml

Tapped Density:

0.40g/ml - 0.70g/ml

Loss on Drying:

Max 6%

Residue on Ignition:

Max 10%

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Country of Origin:

India

Country of Origin of the Manufacture:

India

Base Source/Start Material:

Terminalia Chebula

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

Plant

Plant:

Fruit

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

Extract with demineralised water

Shelf Life from Date of Manufacture:

Min 3 years from date of manufacture

Storage Conditions:

Store at room temperature

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Powder

Colour:

Brown to dark brown (**)

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.

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Microbiological Test

Total Viable Count:

Max 5,000cfu/g

Yeast & Moulds:

Max 100cfu/g

E.Coli:

Negative/10g

Salmonella:

Negative/10g

Heavy Metals

Heavy Metals:

Max 10ppm

Lead (Pb):

Max 3ppm

Cadmium (Cd):

Max 1ppm

Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 1ppm

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 (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	YES	NO	
Free from other 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) (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	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	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	NO	YES	Maltodextrin is used as Excipient
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	

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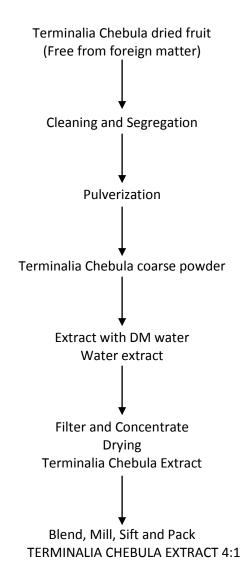








PRODUCTION FLOW CHART



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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

Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product name: Terminalia Chebula Extract 4:1

Product Code: P31801

Company: Cambridge Commodities Limited

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

Section 2 Hazards Identification

Hazardous Reactions: No Hazardous reactions.

Section 3 Composition/Information on Ingredients

No data available

Section 4 Emergency and First Aid Measures

Inhalation: Danger unknown

Contact with Skin: Wash thoroughly with water and soap

Contact with Eyes: Wash with copious quantities of water, Consult an oculist

Ingestion: Rinse mouth and obtain medical attention

Section 5 Fire-fighting measures

Special firefighting procedures and extinguishing media:

Handling: Water, carbon dioxide, water spray, dry

Chemical powder and appropriate foam

Prohibited:

Specific hazards: Material emits toxic fumes on combustion.
Special protective equipment: Wear self-Contained breathing apparatus,

Protective clothing to prevent contact with skin and eyes.

NFPA RATING (Estimated): Health: 1 Flammability:0 Reactivity: 0

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Section 6 Accidental Release Measures

In case of material is

released or spilled: Wear self-contained breathing apparatus, rubber boots and heavy

rubber gloves.

Cover with absorbents and complete pick up material.

Absorbents: Sand, saw dust, dry lime, soda ash. Keep in a closed container for waste disposal

Ventilate area and wash spill site after material pick up is complete.

Evacuate area.

Section 7 Handling and Storage

Indications for protection

against fire and explosion: Keep away from ignition source

No smoking

Storage condition: Store at room temperature (15 to 25°)

Not to be stored with oxidizing agents

Incompatible material: ND

Section 8 Exposure Controls/Personal Protection

Eyes total protective glasses

Wash contaminated cloth before reuse

Discard contaminated shoes

Wash thoroughly after handling

Do not breathe vapour

Compatible chemical resistant gloves

When opening the container outside in open areas wear approved dust mask and in poorly ventilated areas wear NIOSH/MSHA approved respirator.

Section 9 Physical and Chemical Properties

Appearance: Powder

Colour: Brown to dark brown

Odour: Characteristic

Boiling point (°C):

Melting point (°C):

Flash point (°C):

Flammable limits (°C):

Self-flaming (°C):

Explosion limits (°C):

N/A

Combustion properties:

N/A

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Vapour pressure (mm Hg): N/A
Refractive index (20°C): N/A
Specific Gravity: N/A
Density, g/cm3 (20°C): N/A
Solubility in water: N/A
Sharing coefficient: N/A
Viscosity (mPa.S) (60°C): N/A

Section 10 Stability and Reactivity

Stability: Product is stable from safety point of view

Incompatibility: Strong oxidizing agents

Hazardous combustion or

Decomposition product: Carbon monoxide and carbon dioxide, Sulphur dioxide

Hazardous polymerization: Will not occur

Section 11 Toxicological Information

Index of primary cutaneous irritation: Not irritant Index of ocular irritation: Not irritant

Section 12 Ecological Information

Mobility: Free flowing powder Degradability: Not established

Accumulation: No known adverse bioaccumulation and bio magnifications

Short and long term

effect of Ecotoxicity: No known ecological effect

Section 13 Disposal Considerations

Product and waste: Can be eliminated as a non-hazardous industrial waste according to

local regulations and federal law concerning waste elimination.

Section 14 Transport Information

Transport information: As per IATA regulation (Non-Regulated)

Additional information: Not available

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Section 15 Regulatory Information

European information: S26: In case of contact with eyes rinse immediately with plenty of

water and seek medical advice

S36/37/38: Wear suitable protective clothing, gloves and eye face

protection

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

Document Approval

Originator Job Title	QC Technician	Approver Job Title	QC Technician
ennier Fordham ennifer Fordham (Jan 11, 2	1	Adam Mulcahy Adam Mulcahy (Jan 11, 2016)	

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P31801 -Haritaki Terminalia chebula extract- Technical Dossier

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