

Document Ref HB3.6.1
Issue Number 1

Date of Issue 18/09/2023

1 of 8

Page Number

Title:Peppermint Extract

#### **General Information**

PICTURE	NA
DESCRIPTION	Peppermint Extract liquid
SKU CODE	EX-PEP
SPEC NUMBER	SP0210
<b>LEGAL DECLARATION</b> when used in	Natural Flavouring
isolation according to EU regulation	
1333/2008 & Commission directives	
231/2012 & 1129/2011	
INGREDIENT DECLARATION	Natural Flavouring Substances, Ethanol.
RAW MATERIAL COUNTRY OF	China, UK, Spain, Germany, India, USA, Other locations may be possible.
ORIGIN	
COUNTRY OF MANUFACTURE	UK
SHELF LIFE & STORAGE	12 months from manufacture in full sealed containers, store at ambient
INSTRUCTIONS	temperatures, ideal temperatures are 10°C to 20°C
APPLICATIONS	Beverages, confectionery, bakery, desserts etc.
DOSAGES RECOMMENDED	From 0.2% W/W

#### **Microbiological Limits**

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Annually from random sample
Yeasts	1,000 Cfu/g	Annually from random sample
Moulds	1,000 Cfu/g	Annually from random sample
Enterobacteriaceae	Not tested	NA
E Coli	Not tested	NA
Salmonella	Not detected in 25g	Annually from random sample
Coliforms	Not tested	NA
Listeria	Not tested	NA

#### **Organoleptic and Quality**

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Issue Number

Document Ref HB3.6.1

Title:Peppermint Extract

Date of Issue	18/09/2023	
Page Number	2 of 8	

#### **Product Characteristic**

A Clear liquid

#### Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal detector	2.5mm Ferrous	Every batch

#### **Physical Properties**

Physical Property	Limit	Testing Frequency	
РН	NA	NA	
AW	NA	NA	
Moisture	5%	Annual random sampling procedure	
Ethanol Content	NA	NA	

#### **Nutritional Information per 100g**

Energy	NA	КЈ
Energy	NA	Kcal
Carbohydrate	NA	g
Of which sugars	NA	g
Fat	NA	g
Of which saturates	NA	g
Protein	NA	g

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# Finished Goods Specification Sheet Title:Peppermint Extract Document Ref | HB3.6.1 | Issue Number | 1 Date of Issue | 18/09/2023 | Page Number | 3 of 8

Fibre	NA	g
Salt	NA	g

#### **Allergen Information**

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Υ	N	N
barley, oats, spelt, kamut or their hybridised				(Used on
strains, and products thereof, except:				supplier site in
<ul> <li>wheat based glucose syrups including</li> </ul>				finished goods,
dextrose				packed using
<ul> <li>wheat based maltodextrins</li> </ul>				separate
<ul> <li>glucose syrups based on barley;</li> </ul>				dedicated
<ul> <li>cereals used for making alcoholic distillates</li> </ul>				equipment)
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Υ	N	N
				(Used on
				supplier site in
				finished goods,
				packed using
				separate
				dedicated
				equipment)
Fish and products thereof, except:	N	N	N	N
<ul> <li>fish gelatine used as carrier for vitamin or</li> </ul>				
carotenoid preparations;				
<ul> <li>fish gelatine or Isinglass used as fining</li> </ul>				
agent in beer and wine;				
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except  • fully refined soybean oil and fat	N	Y	N	N

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# Finished Goods Specification Sheet Title:Peppermint Extract Document Ref | HB3.6.1 | Issue Number | 1 Date of Issue | 18/09/2023 | Page Number | 4 of 8

	,	r	,
			(Used on
			supplier site in
			finished goods,
			packed using
			separate
			dedicated
			equipment)
N	Y	N	N
			(Used on
			supplier site in
			finished goods,
			packed using
			separate
			dedicated
			equipment)
N	N	N	N
N	N	N	N
N	N	N	N
N	N	N	N
N	N	N	N
N	N	N	N
N	N	N	N
	N N N N N	N N N N N N N N N N N N N N N N N N N	

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Issue Number 1

Date of Issue 18/09/2023

Page Number 5 of 8

HB3.6.1

Document Ref

Title:Peppermint Extract

#### **Intolerance Information**

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

#### **Suitability**

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Υ	(Not certified)
Muslim Diet (Halaal)	N	Contains Ethanol
Diabetics	Υ	

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Issue Number 1

Date of Issue 18/09/2023

Page Number 6 of 8

HB3.6.1

Document Ref

Title:Peppermint Extract

#### **Genetically Modified Organisms (GMO)**

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	N	
products?		
Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
or additives (GMO not present in aid or additive when in use) which are		
subsequently used in production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

#### **Irradiation**

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

#### <u>Pesticides</u>

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

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Issue Number 1

Date of Issue 18/09/2023

Title:Peppermint Extract

Page Number

Document Ref

7 of 8

HB3.6.1

#### **Heavy Metals**

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

#### **Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

#### **Additional Information**

Available in 30ml, 250ml and 1Litre bottles, also available in bulk, in all cases packaging is suitable for the product.

#### Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		<u>Customer</u>	
Name	Richard Strauss	Name	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver	



Issue Number Date of Issue 18/09/2023

HB3.6.1

Document Ref

Title:Peppermint Extract

Page Number 8 of 8

Position	Technical Manager	Position	
Date	03/10/2023	Date	
Signature	De Frans	Signature	