

Product Specification



Product Title	GROUND PIMENTO 20KG SACK
Product Code	OC31117

Product code	024302 ALLSPICE GROUND BIOSTEAMED
Botanical name	Pimenta dioica [L.] Mer. (Myrtaceae)
Description	Unripe fruits harvested fresh, then dried, cleaned, ground, sifted and metal detected. Product has been steam treated.
Country of origin	Mexico, Jamaica, India
Packaging	20kgs Food grade blue PE bags
PROFESSIONAL USE PRODUCT. IT DOES NOT REPRESENT A PRE-PACKED FOOD AND IT IS NOT INTENDED FOR FINAL CONSUMERS AND COLLECTIVITY	

sensory characteristics

taste - Characteristic, warm, spicy and biting

colour- Brown, reddish brown

aroma- Characteristic, intense, pleasant

physical characteristics

particle size 90 min g/100 g Through US 25 mesh (0,710 mm)

bulk density 350 min g/litre Determined by digital apparatus (30 strokes for 60")

extraneous matter 1 max g/100 g Extraneous matter includes everything derived from the plant from which the product has been sourced, but is not the required fragment (i.e. stalks, leaves, and so on)

foreign matter	Absent max W/W	Class A. Unacceptable and hazardous materials like visible mould, living insect, rodent excreta, insects fragments (>2mm), stones, glass, metal, hard plastic, wood splinter
	0,02% max W/W	Class B. Unacceptable and disgusting materials like rope, hairs, paper, soft plastic, pieces of textile, bird's feathers, snails, rubber, insect fragments (>2mm) hard materials (>2mm)

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



chemical characteristics

weight loss upon drying	12	max	g/100 g	Sample weight 5 g; program rapid; Temp. 105°C; Test end after 30" of stationary weight
water activity	0.7	max	aW	Rotronic
volatile oil	1	min	ml/100 g	
total ash	8	max	g/100g	
acid insoluble ash	2	max	g/100g	

microbiological characteristics

Salmonellae	Absent		cfu/25g
total plate count	50, 000	max	cfu/g
moulds	500	max	cfu/g
total coliform bacteria	100	max	cfu/g
Escherichia coli	10	max	cfu/g
Bacillus cereus	1,000	max	cfu/g
Clostridium perfringens	100	max	cfu/g
Lysteria monocytogenes	Absent		cfu/25 g

mycotoxins

Aflatoxin B1	Within the tolerances established EU regulations n° 1881/2006 and following
Total Aflatoxin B1+B2+G1 +G2	Within the tolerances established EU regulations n° 1881/2006 and following
ochratoxin A	Within the tolerances established EU regulations n° 1137/2015 and following

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



pesticides residuals	Within the tolerances established for such residuals by EU regulations (Reg. CE n°396/05, Reg. CE n°178/2006, Reg. CE n°149/2008 and following)
genetically modified organisms	Product has been obtained without use of genetically modified organisms (GMO) and/or derivatives, in accordance with Reg. 1829/2003, 1830/2003 and following legislation
storage and shelf life	Three years if stored in a dry and clean place, kept away from sources of moisture, heat and direct light

Item code	024608 BLACK PEPPER COARSE GROUND US12 BIOSTEAMED				
Allergens	Present at the same site: celery, mustard, sesame seed, dehydrated garlic and onion. This is without prejudice to everything listed in the following table, columns and specific notes for critical allergens.				
Potentially Allergenic Ingredients in accordance with EU Regulation No. 1169/2011 (note 1)	COLUMN A) Direct presence in the product (notes 2 and 7)	COLUMN B) Specific Name and Quantity (As in note 3)	COLUMN C) Risk of accidental contamination (notes 4 and 7)	COLUMN D) Presence in the processing line of the company Webb James	COLUMN E) Presence at the production or storage site of the company Webb James
Cereals containing gluten (namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	NO		NO	NO	NO
Crustaceans and products thereof	NO		NO	NO	NO
Eggs and products thereof	NO		NO	NO	NO
Fish and products thereof	NO		NO	NO	NO
Peanuts and products thereof	NO		NO	NO	NO
Soybeans and products thereof	NO		NO	NO	NO
Milk and products thereof (including lactose)	NO		NO	NO	NO
Nuts (as in note 6)	NO		NO	NO	NO
Celery and products thereof	NO		NO	NO	YES
Mustard and products thereof	NO		NO	NO	YES
Sesame seeds and products thereof	NO		NO	NO	YES
Lupin and products thereof	NO		NO	NO	NO
Molluscs and products thereof	NO		NO	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted	NO		NO	NO	YES

Note 1) Critical allergens in accordance with EU Regulation No. 1169/2011

Note 2) It indicates only whether the potentially allergenic ingredient is present in the relevant product as its direct constituent and /or ingredient and/or as a constituent of another ingredient of the product itself (including solvents, diluents and media for additives and flavourings); residues shall not be considered as "ingredients" as per letter F, Art. 2 of EU Regulation No. 1169/2011

Note 3) It indicates the type of potentially allergenic ingredient which may be present in the product and, where possible and without absolute precision, the relevant amount (with one of the possible information, or similar: % by weight, range, "less than" or "greater than")

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



Note 4) It indicates only whether, within the manufacturing company and during the processing and/or handling of the product by that company, there is a risk of "accidental" contamination with critical allergens listed in Annex II of EU Regulation No. 1169/2011

Note 5) It only indicates whether critical allergens are present either in the company processing lines or in the storage sites of the manufacturing company. Following a specific assessment of the hazards and consequent possible risks that might exist within the company, the manufacturer has compiled and thoroughly applies an appropriate procedure for the management of potentially allergenic ingredients. Precise internal measures are in place to prevent, where possible, phenomena of accidental contamination attributable to the direct productive activity of the manufacturer

Note 6) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof

Note 7) The information stated and shown in columns A) to E), in notes 1 to 6 and in their contents, as well as all the data listed herein are to be acknowledged in the light of the case studies carried out within the company and, in any case, of merely probabilistic results, and are based on the properly carried out risk assessment activity, but they do not constitute and cannot constitute, in any way, a guarantee by the manufacturer of the absolute absence of potentially allergenic ingredients in the supplied and sold products.

Each analysis attached and/or transmitted by the manufacturer regarding the search for allergens, concerns solely and exclusively the allergen mentioned in the analysis itself. It cannot, in any case, constitute a guarantee of the absolute absence of that specific allergen and of allergens in general, also considering the technical and detection limits of the analytical methods available (also as according to the EFSA

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 11/10/2023 18:00:08

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.