

	RELAZIONE TECNICA DEL PRODOTTO PRODUCT SPECIFICATION	MOD: 0032.01
		Pag.1 di 2
		Data: ____ / ____ / ____

REF: BORGHINI/ CUMINI SEEDS ORIGIN SYRIA

Product: Cumini Seeds

Manufactured by: BORGHINI / ITALY

Imported by:

Contact:

Product: Cumini seeds

Ingredients in Descending Order.

- Cumini seeds

Processing Details:

(Please refer to attached flow chart)

H.A.C.C.P.

Essential Product Characteristics

Quality Control

Weight: Average weight of each bags is +/- 4.5 grams

Label: Product Name, batch number, "Best Before" date, net weight, storage instructions, nutritional information

Pack Details: Plastic or Glass jar

Shelf Life: 18/24 months from date of production in dry and cool place.

Weight Control : Each pack individually weighted.

Transport: by specific A.T. food transport.

Quality Control: Reporting System monitoring production. Microbiological Analysis.

Metal detector: All product passed through metal detector.

DECLARATION OF COMPLIANCE OF PACKING USED FOR PACKAGING:

In accordance with the statements from our primary supplier, we certify the following: the material complies with the standard of D.M.21/3/73, title II – I, for food type 3 of the attached III of the above cited D.M.

Declaration of compliance art.4 subparagraph 5 6 of D.L. 25/01/92 n.108: implementation of directive CEE 89/110 for materials intended to come into contact with food.

DECLARATION OF ABSENCE OF OGM AND ALLERGENS:

The Product object of this specification is not derived from genetically modified organism, not contains and is not contaminated from other allergens.

	RELAZIONE TECNICA DEL PRODOTTO PRODUCT SPECIFICATION	MOD: 0032.01
		Pag.2 di 2
		Data: ____ / ____ / ____

IDENTIFICATION OF HAZARD GROUPS.

E.Coli & Salmonella: random control with microbiological analysis, automatic packaging will minimise risk.
 Staphylococcus aureus \ cereus : Possible contamination from personnel and environmental
 contamination during packing. Positive hygiene control and ambiental control analysis should
 minimise the risk.

Nutritional Information.

Calorific Value Kcl for 100g
 Protein
 Total Carbohydrates NOT AVAILABLE AT THE MOMENT
 Fat

MICROBIOLOGICAL DETAILS

Type	Optimal Value	Unacceptable Value
TPC	<5.000.00	>5.000.00
E.Coli in 1g.	Absent	Present
Cl Perfigens	<10/g	>30/g
St Aureus/cereus	<10/g	>30/g
Salmonella in 25g	Absent	Present

CUMINI SEEDS FLOW-CHART

Raw Material intake
 Intake inspectionC.C.P.
 Acceptance/rejection
 Micro Analysis random
 Storage
 SievingC.C.P.
 PackingC.C.P.
 Batch Microbiological Analysis.
 Metal Detection
 Packing in Cases
 Storage
 Outloading
 Distribution