

PRODUCT SPECIFICATION

PRODUCT DETAILS			
PRODUCT BRAND	FIORE	PRODUCT NAME	SAFFRON POWDER
SUPPLIER	AROMATICA	SITE ADDRESS	VIA GARIBALDI 63, 20061 CARUGATE – ITALY
CONTRACT PACKER		SITE ADDRESS	
PRODUCT DESCRIPTION	SAFFRON POWDER		
COUNTRY OF ORIGIN	IRAN		
COUNTRY OF ORIGIN STATEMENT			
INGREDIENTS INTERNATIONALLY PROCURED (%)	SAFRON		
PACKAGING: RETAIL			
PACK SIZE / WEIGHT/ VOLUME	ENVELOPE 0.125 g	PACKAGING TYPE	MULTILAYER ENVELOPE
		DIMENSIONS	5.5x7.5 cm
		TARE WEIGHT	1.23 g
		EAN	80363033
PACKAGING: OUTER CARTON			
PACK SIZE / WEIGHT/ COUNT	Box x 100 envelopes – mastercarton x 100 boxes	PACKAGING TYPE	Transparent plastic box – carton box
		DIMENSIONS	Transparent box x 100 envelopes: cm 13,5 x 8,5 x 6 (h) Mastercarton x 100 boxes: cm 57 x 44 x 31 (h)
		TARE WEIGHT OF CARTON	15.25 kg
		TUN:	
PRODUCT FORMULATION			
A full breakdown of compound ingredients is to be quantified this is to include all allergens, additives etc that are present			
PRODUCT FOMULATION INGREDIENT	QUANTITY	PRODUCT FOMULATION INGREDIENT	QUANTITY
Saffron	100%		
COLOURS & FLAVOURS			
Please detail whether the added colours and flavours are Natural, Nature identical or Artificial. Please list each additive in the appropriate section			
	NATURAL	NATURE IDENTICAL	ARTIFICIAL
COLOURS	Na	Na	Na
FLAVOURS	Na	Na	Na
PRODUCT LABELLING DETAILS			
INGREDIENT DECLARATION ON RETAIL PACK	Saffron		
CHARACTERISING INGREDIENTS (%)	100% saffron		
GENITICALLY MODIFIED PRODUCTS	Labelling not required in accordance with FSANZ Food Standards Code Standard 1.5.2		
MANDATORY AND ADVISORY WARNING STATEMENTS	na		
DATE CODING / TRACEABILITY eg. BATCH CODING, DATE, LOT NO.	Expiry date on single pouches; expiry date and lot number on boxes and cartons		

SERVING INSTRUCTIONS	Add saffron at half cooking			
NUTRITION / HEALTH & MARKETING				
CLAIMS				
MANDATORY DECLARATION OF CERTAIN SUBSTANCES				
FOOD (present as an ingredient, additive or processing aid)	Present in the Product (Y/N)	Specify name and type of derivatives	Specify & derivative in the finished product	Specify % total protein in allergen derivative
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt)	n			
Crustacea	n			
Egg	n			
Fish	n			
Milk	n			
Peanuts	n			
Soybeans	n			
Sulphites	n			
Tree Nuts & Products	n			
Sesame seeds	n			

ALLERGEN CROSS CONTACT: Refer to VITAL procedure and decision tree http://www.allergenbureau.net/allergen-guide/				
FOOD	Present on the same line (Y/N)	Present in the same factory (Y/N)	Specify name and type of derivative/s	Estimate total protein from allergenic derivative in mg/kg (ppm) (Using Vital Procedure)
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt)	n	n	Spelt; wheat croutons	
Crustacea	n	y	shrimps	
Egg	n	n		
Fish	n	y	Fish broth	
Milk	n	y	Milk powder – butter powder – cream powder	
Peanuts	n	n		
Soybeans	n	n		
Sulphites	n	n		
Tree Nuts & Products	n	y		
Sesame seeds	n	n		

NUTRITIONAL INFORMATION			
Nutritional Information based on theoretical calculation or external test report			DATABASE: http://ndb.nal.usda.gov/ndb/foods/show/257
SERVINGS PER PACKAGE:		1/2	
SERVING SIZE		QUANTITY PER SERVING (G/ ML)	QUANTITY PER 100G / ML
ENERGY	kcal		310
PROTEIN	g		11.43
FAT	TOTAL g		5.85
	SATURATED g		1.586
	TRANS g		
	POLYUNSATURATED g		2.067
	MONOUNSATURATED g		0.429
CARBOHYDRATE	g		65.37
	SUGARS g		
DIETARY FIBRE			3.9

SODIUM	mg		148
Insert any other nutrient to be declared where applicable		All Nutritional Claims must be substantiated by Nutritional data (eg. Low Cholesterol Product)	

ANALYTICAL CRITERIA (Products must be fully defined from a safety, quality and regulatory perspective)		
SENSORY (eg dimensions, weight, organoleptic etc)	CRITERIA	TEST METHOD REFERENCE:
Colour	red to dark red	organoleptic
Odour	typical	organoleptic
Taste	typical	organoleptic
CHEMICAL (eg pH, Moisture)	CRITERIA	TEST METHOD REFERENCE:
Moisture	<10%	ISO 3632-2:2010 Art. 7
MICROBIOLOGICAL (Quality & Food Safety parameters)	CRITERIA	TEST METHOD REFERENCE:
TVC	Max 10 ⁶ cfu/g	ISO 4833:2003
Yeasts and moulds	Max 10 ⁴ cfu/g	ISO 21527-2:2008
Total coliforms	Max 10 ⁴ cfu/g	ISO 4832:2006;
E. coli	< 10 cfu/g	BIO12/05-01/99 E. coli β-D-glucuronidasi pos. 44°C;
Salmonella	Absent in 25 g	AFNOR BIO 12/16-09/05 VIDAS

STORAGE & HANDLING REQUIREMENTS	Keep in dry and cool place
DISTRIBUTION REQUIREMENTS	
DIRECTIONS FOR USE	
SHELF LIFE	4 years
METHOD OF PRESERVATION	Room temperature and dry place, protecting from direct sunlight

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