



Sales Specification 110220

Cust.-No. 59517

Valid from: 27.04.17

printed : 26.09.18

Article-Descr. Mix: Rose petals red**Article-No. Mix:** 37635000**Sales Name :** Rose petals**Latin Descr.:** Rosae flos ruber sine calice tot.

Colour: red

Flavour/taste: characteristic, like roses

Characteristic:

Chem./phys. test

Loss on drying

MAX: 10,0 %

Dietary Information

	suitable
vegetarisch/vegetarian	yes
vegan	yes
Kosher	yes
Halal	yes

Allergens according to Regulation (EU) No 1169/2011, Annex II**Ingredient**

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof

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Crustaceans and products thereof	no
Eggs and products thereof	no
Fish and products thereof	no
Peanuts and products thereof	no
Soybeans and products thereof	no
Milk and products thereof (including lactose)	no
Nuts (i.e. Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts) and products thereof	no
Celery and products thereof	no
Mustard and products thereof	no
Sesame seeds and products thereof	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg, expressed as SO ₂	no
Lupin and products thereof	no
Molluscs and products thereof	no

Unavoidable contact (traces) in the supply chain cannot be excluded.

Genetically modified organisms (GMO)

According to Regulation (EC) No 1829/2003 and 1830/2003, the product neither is genetically modified, nor contains any genetically modified ingredients.

There is no need of declaration acc. to the above named regulations.

Shelf life / storage

Stored in the originally closed bag (room temperature max. 25°C and relative humidity < 65 %) the

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product (spices, culinary herbs, vegetables incl. blends, teas not flavoured) has a shelf life of at least 48 months from production date. Flavored infusions have a shelf life of at least 36 month from production date.

Stored products must be protected from light and pests. Transport packaging (stretch film) has to be removed immediately.

There may be shorter shelf life for other product groups.

Any changes are in the responsibility of the customer/person who made the change.

Stock protection treatment / fumigation

If necessary, we induce a fumigation by phosphine (concentration of 1500 ppm, 4 days, ca. 25°C) or by carbon dioxide (pressure of ca. 20 bar, 3 hours). Organic products are exclusively treated with carbon dioxide.

The fumigation treatment is allowed by the German "Management Authority for Health-Related Consumer Protection" according to the "Register of Plant Protection Products, Part 5, Storage Protection" (in the current version).

After the required time for aeration the fumigation agents are no longer detectable within the product.

Pesticides / Heavy Metals / Mycotoxins

Comply to legally fixed limits according to national and European laws and directives in the current version.

Food legal statement for product / packaging

The product, described in this specification, including the used packaging, is in accordance with the relevant legal regulations of national food law (LFGB) and the EC-Regulations, in the current version.

Further comments

Original import goods are traded in original condition without any processing.

The product neither is irradiated, nor treated with ethylene oxide or methyl bromide.

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