CapeHerb&Spice™

Finished Product Specification

Document #: 04.08.016TSG_001	**Revision #:** 12	**Revision Date:** 14.02.2022
Author:	**Job Title:** Product Developer	**Sign:**
Approved By:	**Job Title:** Head of NPD	**Sign:**

RECORD OF CHANGES			
Revision Number	**Description of Change**	**Update By**	**Date**
0	New Product Specification Template	Fiona Rampertab	24.03.2014
1	Addition of GMO & Irradiation	Tarryn Dirks	01.04.2015
2	Update in ingredient declaration	Tarryn Dirks	28.09.2015
3	New Product Specification Template	Pam Masters	08.09.2016
4	Addition of Nutritional Info	Tarryn Dirks	15.11.2016
5	New Product Development Template + Spec and Label Review (3 Year)	Tarryn Dirks	14.10.2019
6	Artwork Update to Align for English Customers	Kishalya Naidoo	26 .07.2020
7	New Product Specification & Artwork Updated – Brand Alignment	Michaela Bothma	17.11.2022

MANUFACTURER'S FOOD SAFETY & QUALITY MANAGEMENT SYSTEMS	
☒ BRC	☒ IFS
☒ HACCP	☒ GMP

PRODUCT IDENTIFICATION			
Site of Manufacturing:	☒ 50 Bell Crescent Westlake Business Park, Cape Town ☐ 63 Bell Crescent Westlake Business Park, Cape Town ☐ 82 Bridge Place, Capricorn Drive, Capricorn Business Park, Muizenberg, Cape Town ☐ 5 Rusper Street, Maitland, Cape Town		
Product Unit Description:	**CHS Portuguese Peri-Peri Rub Seasoning:** A printed tin, filled with a blend of salt, herbs, and enclosed with a sprinkle insert, a removable tamper seal and an embossed lid.	Product Case Code:	RUBTB000002
Product Unit Barcode:	6006507005009	Product Case Barcode:	16006507005006
Net Weight / Unit:	100 g	Case Quantity:	6 Pack
Shelf Life:	24 Months		

PRODUCT COMPOSITION			
Raw Material / *Botanical Name*	Compound Ingredients, if applicable	Percentage, if applicable	Country of Origin Supplier reserves the right to procure from a different origin based on availability and quality.
Sea salt		45%	South Africa
Brown Sugar			South Africa
Chilli flakes		8%	China/India/South Africa
Paprika ground			China/South Africa/Spain/
Garlic flakes			China
Roasted garlic flakes			China

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Black peppercorns			Vietnam/India
Anti-caking agent E551			South Africa
Yellow mustard seeds			Canada/India
Yellow mustard seed fine			Canada
Lemon juice powder	Maltodextrin		South Africa
	Lemon juice		
Smoke extract			South Africa

INGREDIENT DECLARATION (Indicate allergens as applicable)

Sea Salt (60%), Brown Sugar, Chilli Flakes (8%), Paprika, Dried Garlic, Roasted Garlic, Black Peppercorns, Anti-Caking Agent (Silicon Dioxide), **Mustard** Powder, **Mustard** Seeds, Lemon Juice Powder (Maltodextrin, Lemon Juice), Smoke Flavour.

ORIGIN DECLARED ON LABEL

Packed in South Africa from South African and imported ingredients.

Raw Material Appearance:	Colour:	Fine, pale orange spices, with cream flakes of garlic and red flakes of chilli visible.
	Particle Size:	1 – 5 mm.
Texture & Consistency:	Texture:	Coarse
	Consistency:	Free Flowing
Aroma:	A spicy chilli pepper aroma.	
Flavour:	Spicy with heat of chillies and pepper. Top notes of garlic and sugar.	

CLAIMS

Consumer Claims	**Conforms, Claim Made**	**Conforms, No Claim Made**
No added MSG		✓
No added preservatives		✓
No artificial colours		✓
No artificial flavours		✓
Non-GMO		✓
Suitable for vegans	✓	
Suitable for vegetarians		✓
Organic JAS	Not Applicable	Not Applicable
Organic EOS	Not Applicable	Not Applicable
Organic NOP	Not Applicable	Not Applicable
Religious Claims	**Conforms, Claim Made**	**Conforms, No Claim Made**
Kosher (Parev)	✓	
Halaal (MJC)	✓	
Food Safety Claims	**Conforms, Claim Made**	**Conforms, No Claim Made**
Gluten free		✓
Non irradiated		✓

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TREATMENT			
Tick if applicable	**Type**	**Prevention Of**	**Details**
✓	Freezing	Pest Infestation	- 18°C for 4 days or - 20°C for 3 days or - 30°C for 2 days
✓	Steam Sterilization	Microbiological Growth	Outsourced, product dependent
N/A	CO2 Gassing	Pest Infestation	Pressure: 8 bars Time: 3 minutes Sealing Time: 3.9 seconds
N/A	ETO	Microbial Growth	Outsourced, product dependent

PROCESS FLOW:

Process Controls	**Process Flow**	**Quality Controls**
Vehicle arrives, conduct vehicle inspection checks and record result on Incoming Vehicle Receiving Inspection Record. Inspect that the correct goods were received. If satisfactory, stock offloaded.	Raw material (RM) & packaging receiving	Inspect raw material for infestation / damages. Record supplier traceability details of raw materials and primary packaging.
Stock put on hold for QC testing and if sent to external labs. Continue if accepted and label raw materials & primary packaging with internal lot numbers. If stock accepted: Receive stock in on SYSPRO. Identify allergens with allergen sticker / by decanting into a blue bag. Identify organic stock and apply organic stock code. If stock is out of specification or if unacceptable quality, return to supplier. If approved, proceed to next step.	Place on hold and conduct process testing.	For raw materials, conduct quality tests appropriate to the raw material. These checks may include as applicable: Foreign matter Colour / Visual appearance Flavour Size (sieving) Bulk Density Moisture PPSL (Irradiation testing) Packaging materials are visually inspected and tested for the application they are intended. COA / COC reviewed. Complete QC records. Stock put on hold if sent to external lab and quarantined; continue if accepted.

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		Release once all parameters are tested and found acceptable. If faults are found stock remains on hold, follow the NCR procedure.
Freeze in accordance with freezing procedures (-18 degrees for 4 days; -20 degrees for 3 days, -30 degrees for 2 days). All stock to thaw before returning to stores. Record details on freezing records. Submit freezer graphs for QA to review before proceeding to storage	Treatment, if required. Treat any high-risk raw materials before they are placed into storage.	Verification through freezer loggers that correct time/ temperature was followed. Sign off records.
Store items in sealed containers / packaging at ambient conditions. Store off the ground, away from the wall. Allergenic raw materials are identified and stored in allocated location Organic raw material are identified and stored in allocated location. High value material is stored in segregated area. Stored material to be marked with traceability information Goods to be kept in sealed packaging.	Storage of RM & packaging	If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.
Pick according to filling sheet. Record lot traceability on filling sheet. Correct weight(s) / units to be picked. Correct item to be picked. Report any problems noted to QA. Report any infestation/foreign objects/ any other faults noted. Mark items picked with job details. Pack stock on pallets and secure stock if necessary. Use clean equipment of good integrity when picking. Follow allergen and/or organic controls if appropriate.	RM & packaging selection.	If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.

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Cross check filling sheet regarding product code, quantity weights, raw and lot. Enter information accurately into SYSPRO	Physical receipting on SYSPRO	N/A
Freeze in accordance with freezing procedures (-18 degrees for 4 days; -20 degrees for 3 days, -30 degrees for 2 days). All stock to thaw before returning to stores. Record details on freezing records. Submit freezer graphs for QA to review before proceeding to storage	Freeze Treat Job Treat raw materials for job (the following raw materials do not require treatment: salt; sugar; black, white or green peppercorns; flavours; additives; saffron; breadcrumbs; oils; vinegar and chocolate)	Verification through freezer loggers that correct time/ temperature was followed. Sign off records.
Ensure blender clean before blending. Large Screen at in-let of blenders Magnet at in-let of chomotrol (cutting equipment) Full quantity to be issued. Mix/cut in accordance to mixing instructions. Check ingredients issued against filling sheet. Report any infestation/foreign objects/ any other faults noted. Weigh out ingredients. Follow cleaning protocols & check equipment integrity. New mixing code to be assigned to bags once blending completed. Follow allergen and/or organic controls if appropriate. Allergenic blends are identified Record mixing activities on the hygiene record for the area.	Mixing, if required. a) Decant into blender (screen in place on blender) b) Cut or mix (or any combination of these) c) once completed pack into bags & label and mark the bags	If QC notes production controls are not being followed report this to the manager/ supervisor to facilitate that this is corrected. Perform QC inspection on mixed items. Inspections include checks for: - visual appearance - Bulk density Correct quality to be released. Continue if passed QC test or if the blend is not in specification report to QA / NPD and develop instructions on how to proceed. Instructions are given on the filling sheet on how to proceed
Full job to be issued. Fillings to be attached to raw materials and or packaging. Production to check job is issued in full before accepting the job.	Issue job to production	N/A
Ensure that correct label is used. Ensure that label is correct when changing over rolls. Ensure that labels are applied neatly & are straight. Ensure that labels are applied to the correct height.	Label tin	Verify quality of packaging. Check packaging against gold seal. Ensure correct version of artwork (check L codes) Check labels are correct height and straightness is within standard. Refer to the QC standards. If faults are noted during production step isolate stock and place on hold, if applicable follow NCR procedure.

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Report any faults noted during production to QC. Record packing activities on the hygiene record for the area.		If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected. Record inspections on QC records.
Print batch coding and time on each unit according to customer approved format. Batch code in the correct location / height on packaging. Ensure traceability is maintained. Ensure that each unit is batch coded. Ensure batch code is neatly printed & legible. General – discard any incorrectly batch coded units or rework if possible.	Batch code	Verify quality of packaging. Check packaging against gold seal. Ensure correct version of artwork (check L codes) Check labels are correct height and straightness is within standard. Refer to the QC standards. If faults are noted during production step isolate stock and place on hold, if applicable follow NCR procedure. If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.
Check equipment used is in good condition and clean before use. Pass raw materials / mix over magnet. Check correct packaging used at start-up. Cross reference to filling sheet & gold seals. Check mass of at start up in conjunction with the QC. Refer to QC standards. Follow allergen and/or organic controls, if applicable. Report any foreign objects/infestation/ quality variances to the QC. Record packing activities on the hygiene record for the area.	Fill tin	Check packaging against gold seal. Check correct stock has been issued & quality is within standard. Refer to QC standards to ensure it complies. Confirm mass of the units are correct. Perform mass inspections in accordance with procedures in place. Verify mass inspections regularly during the packing of the product. QC to perform start-up checks with the operators and thereafter regular checks on line during the production line. If faults are noted during packing isolate stock and place on hold, if applicable follow NCR procedure. If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected. Record inspections on QC records.
Ensure correct inserts are allocated. Secure inserts and lids onto tin. Ensure no defects and report defects to QC if present.	Apply metal sprinkle insert	Check the insert is applied correctly and is secure.
Ensure correct top colour and functionality is allocated to job.	Apply top	Check the top is applied correctly and is secure. Verify quality of packaging. Check packaging against gold seal.

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Ensure no defective tops are used and report defective tops to QC. Ensure cap is applied securely.		If faults are noted during production isolate stock and place on hold, if applicable follow NCR procedure. If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.
Ensure that each tin is cleaned. Excess spice to be removed from the tube with air.	Clean tin, if required	Verify that tins are cleaned from excess spice/herb residue.
Print label for carton as per approved format. Submit label for QC approval before use. Ensure the correct carton is selected and labelled with outer case label. Place correct number of units/trays into outer case carton and seal. Ensure that the units are placed in the carton in the correct configuration. Outer case label to match display consumer units inside the carton. Tape closed the carton neatly.	Cartonize & label	Ensure correct carton is selected. Ensure carton is labelled check that the label information is correct. Check that the correct items are placed in the cartons. If faults are noted during the production step isolate stock and place it on hold if applicable follow NCR procedure. If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected. Record inspections on QC records.
Store off the ground on a pallet, away from the wall at ambient temperature. Goods to be kept in sealed packaging. Ensure correct pallet configuration is followed. Ensure correct colour of pallet wrap is used for area of distribution.	Palletize & store	If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.
Conduct vehicle inspection checks and record results on Incoming Vehicle Despatch Inspection Record. Pick correct goods and record traceability details on the required documents. Pallets must be clearly identified.	Dispatch	If QC notes production controls are not being followed report this to the manager / supervisor to facilitate that this is corrected.

ALLERGENS & FOOD INTOLERANCES		
Allergen	**Present in Product**	**Present in Facility**
Milk & milk products (cow, goat etc.)	No	No
Egg & egg products	No	No
Crustacea & crustacean products (shrimp, prawns, crab, lobster etc.)	No	No
Mollusca & mollusk products (calamari, clams, mussels, abalone etc.)	No	No
Fish & fish products (including oils & eggs)	No	No
Tree nuts & peanuts (including oils)	No	No
Cereals containing gluten (wheat, rye, oats, barley, spelt & hybridizes strains etc.)	No	Yes
Soybeans & products	No	Yes

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Animal proteins (chicken, pork, beef etc.)	No	No
Fruit (oranges, kiwifruit, bananas, peaches, apples etc.)	No	Yes
Sesame	No	Yes
Mushrooms	No	Yes
Celery	No	Yes
Mustard	Yes	Yes
Lupin	No	No
SO_2 & sulphites	No	Yes
Coconut	No	Yes
Pink peppercorns	No	Yes
Intolerance	**Present in Product**	**Present in Facility**
Gelatin	No	No
Alcohol	No	No
Benzoates (E210 – E213)	No	No
Cacao	No	Yes
Citrates (E330 – E333)	No	Yes
Cinnamon	No	Yes
Onion	No	Yes
Garlic	Yes	Yes
Glutamates (E620 – E625)	No	No
Poppy seeds	No	Yes
Umbelliferae plants (coriander, carrots, parsley, cumin, dill, fennel, anise)	Yes	Yes
Yeast	No	Yes
Azo dyes	No	No

Allergen Statement (as per label)

Produced in a facility which contains celery, coconut, wheat (gluten), soy, sesame and sulphites.

MICROBIOLOGICAL STANDARDS & TESTING FREQUENCY

Parameter	**Limit**	**Unit of Measurement**	**Frequency of Testing**
TMA (TVC)	< 1 000 000	cfu/g	Results for individual raw materials received per delivery on COA by Cape Herb & Spice. Cape Herb & Spice issues COC's for products. Testing on final product is subject to customer agreement.
Bacillus cereus	< 1 000	cfu/g	
Enterobacteriaceae	< 10 000	cfu/g	
Escherichia coli	Not Detected / < 10	cfu/g	
Staphylococcus aureus	Not Detected / < 10	cfu/g	
Yeast & Moulds	< 10 000	cfu/g	
Clostridium perfringens	< 100	cfu/g	
Salmonella	Absent in 25g	cfu/25g	
Coliforms	< 1 000	cfu/g	
The microbiological standards comply to the following regulation(s):		Codex Alimentarius & EU Regulations	

CHEMICAL STANDARDS & TESTING FREQUENCY

Parameter	**Limit**	**Unit of Measurement**	**Frequency of Testing**
Moisture	< 12	%	

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Pesticides	EU Pesticide Regulations MRL's listed in EU Reg (EC) No 839/2008, EU Reg (EC) No 149/2008 and subsequent updates Codex Alimentarius	-	Results of individual raw materials are received per delivery on COA by Cape Herb & Spice for raw materials identified as high risk based on our raw material risk assessment. Verification of Mycotoxin for high-risk raw materials are done by Cape Herb & Spice and only released once the raw material has passed.
Caffeine	N/A	N/A	
Aflatoxin B1	< 5	µg/kg	
Aflatoxin total (B1, B2, G1, G2)	< 10	µg/kg	
Ochratoxin A	< 15	µg/kg	
Sudan red colourant	N/A	N/A	
Customer based requirement, if applicable:	N/A	N/A	N/A
The chemical standards comply to the following regulation(s):		Codex Alimentarius & EU Regulations	

NUTRITIONAL INFORMATION			
Nutrient	**Unit of Measure**	**Per 100 g**	**Per 18 g Serving**
Energy	kJ	800	144
Energy	kCal	191	34
Protein	g	4.7	0.8
(Glycaemic) Carbohydrate	g	39	7.1
of which total sugar	g	23	4.1
of which added sugar	g	-	-
Total Fat	g	3.2	0.6
of which saturated fat	g	0.5	0.1
of which trans fat	g	-	-
of which monosaturated fat	g	-	-
of which polyunsaturated fat	g	-	-
Cholesterol	mg	-	-
Sodium	mg	17743	3194
Salt	g	44.4	0.8
Dietary fibre	g	6.9	1.2
Vitamin D	mcg	-	-
Calcium	mg	-	-
Iron	mg	-	-
Potassium	mg	-	-
Nutritional information is based on product as sold.			

Carbohydrates has been determined by:	☐ Difference	☐ Available carbohydrates
Data source:	☒ http://ndb.nal.usda.gov/ndb/foods database	☐ Tested by an accredited laboratory
	☐ http://www.foodstandards.gov.au/science/monitoringnutrients/afcd/Pages/default.aspx database	

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CONSUMER UNIT PACKAGING				
Code	Description	Material	Food Contact	Size / Volume / Dimensions
TINRUB000005	CHS Eng Portuguese Peri Peri Rub_v3	Tinplate	Yes	60mm x 110mm
ADDINS0002	Metal Sprinkle Insert 58mm	Tinplate	Yes	58mm x 8mm
STK0000066	CHS 2021 Std Rub Tin Printed Sticker	Paper	Yes	36mm x 41mm
SECONDARY PACKAGING, IF APPLICABLE				
Code	Description	Material	Food Contact	Size / Volume / Dimensions
N/A	N/A	N/A	N/A	N/A
TERTIARY PACKAGING (SHIPPER)				
Code	Description	Material	Food Contact	Size / Volume / Dimensions
N/A	6 Pack Outer Carton	Brown Corrugated Cardboard	No	180mm x 120mm x 115mm
STK0000016	Outercase label White	Paper	No	100mm x 50mm

PACKAGING WEIGHTS	
Net weights (Ingredients)	100 g
Gross weight: Consumer unit packaging Ingredient weight / unit + consumer unit packaging weight	160 g
Gross weight: Secondary packaging, if applicable Consumer unit packaging weight x number of units + secondary packaging weight	N/A
Gross weight: Tertiary packaging Consumer unit packaging weight x number of units + primary / secondary packaging weight + tertiary packaging weight	1 010 g

TRACEABILITY CODE & SHELF-LIFE INFORMATION			
Traceability code format:	B123456-X PD: ddmmmyyyy BB: ddmmmyyyy	Traceability code location:	Back of the tin underneath “Best before end: see below”
Application of traceability information:	Ink Jet		
Shelf life before opening:	24 Months	Shelf life after opening:	Balance of shelf life if stored correctly.

USAGE INSTRUCTIONS
☒ Avoid using over steaming pots or food.
☐ Other:

STORAGE INSTRUCTIONS	
☒ Store in a cool dark, dry place out of direct sunlight.	☐ Once opened store in an airtight container.
☐ Once opened use within XX days / months / hours.	☐ Once opened refrigerate.
☒ Once opened replace cap / lid.	☐ Once opened keep dry & tightly sealed.
☐ Other:	

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GENERAL INFORMATION
This specification is accurate at the time of signing, the information included is based on legal requirements as well as internal and external guidelines. Cape Herb & Spice reserves the right to the information.

APPROVALS					
Cape Herb & Spice Technologist				**Date:**	17.11.2022
Customer		**Designation:**		**Date:**	

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