




ATLANTIC SPICE CO.

 Private and Confidential	Number:	(SP)HB-001	Name:	Product Information – X01 & X02 SPECIFICATION SHEET
	Revision:	0	Effective Date:	2017.10.16
	Context:	QA (Forms)	Status:	Approved
	Owners:	Anne Smith	Approvers:	Liezel Slabber

Internal Product Code	Product Name	Certified (Certificates available)			
		Fair Trade	Rainforest Alliance	UTZ	Organic
X01	Honeybush Loose Leaf				
X02	Organic Honeybush Loose Leaf				✓ (EU/NOP)

- Organic – Raw material is certified Organic according to Regulations EC 834/2007; EC 889/2008 and US Organic program 7CFR Part 205.

Status	<input checked="" type="checkbox"/> Existing Product	<input type="checkbox"/> New Product
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**(Double click on box to mark "checked")

1. PRODUCT, SUPPLIER & MANUFACTURER CONTACT DETAILS

1.1 Supplier Information

Company Name	Rooibos Limited
Trading Name	Rooibos Limited/Rooibos
Business Address	Rooibos Avenue, Clanwilliam, 8135
Postal Address	PO Box 64, Clanwilliam, 8135
Technical Contact Person	Liezel Slabber
Position Title	QA Manager
Phone	+27 27 4822155
Fax	+27 27 4821844
Cell phone (mobile)	082 8812458
Email	Liezel.slabber@rooibosltd.co.za

1.2 Manufacturer(s) or Producer Information

(Complete only when manufacturer or producer is different to supplier, e.g. bought from distributor or agent. List all alternative sources or suppliers.)

Company Name	Site of Manufacture or production (City & Country)

2. PRODUCT INFORMATION & INGREDIENTS

2.1 Product description

(Physical and Technological Description)


A blend of dry and processed particles containing 100% Cyclopia Spp plant material.
To be used as a tea or herbal infusion.

2.2 Legal Description / Suggested Labelling Description

Honeybush

2.3 Ingredient Declaration including QUID and country of origin

(Full list of ingredients including food additives in descending order, including percentage labelling of characterising components or ingredients [QUID declaration], and full break down of compound Ingredients. Ensure all relevant information such as additive numbers are included.)

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INGREDIENT LISTING (IN ORDER OF DECENT)	QUID %	ADDITIVE NUMBER	GMO STATUS	COUNTRY OF ORIGIN
Honeybush (<i>Cyclopia Spp.</i>)	100%	NA	GMO Free	Republic of South Africa

2.4 Processing Aids

(Full list of processing aids used in the manufacture of this product and not declared in the ingredient listing – e.g. carriers / anti foam / divider oil / etc.)

None

2.5 Country of Origin

Statement (Select 1 option only)	Insert Country Below	Specify % Imported Ingredients	Specify Country / IES of Imported Ingredients
<input checked="" type="checkbox"/> Produce of	Republic of South Africa	0%	NA
<input type="checkbox"/> Made in			
<input type="checkbox"/> Made in		From local and imported ingredients	
<input type="checkbox"/> Other – specify			


* **Additive numbers** refer to the reference number as per Codex and/or European Union and/or FSANZ – all use the same reference number except the EU includes an E prefix. (INS, CAS or E numbers). Please enter the additive number where available.

3. COMPOSITIONAL INFORMATION – ALLERGEN, GENETIC MODIFICATION, NANO ETC.

3.1 Mandatory Advisory or Warning Statements and Declarations

(A Yes response triggers an advisory or warning statement.)

Food / Component	Present	
	Yes	No
Aspartame OR Advantame	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Glutamates (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tartrazine	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Phytosterol esters / stanols	<input type="checkbox"/>	<input checked="" type="checkbox"/>
More than 10 % of final product irradiated	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Herbal and botanical extracts <i>If 'yes' please specify ROOIBOS</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Isomaltulose	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol). <i>If 'yes' please specify type/s and levels</i>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Type	Level (g/100g)	


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3.2 Allergens

Please insert YES **OR** NO to indicate if the product contains any ingredient, additive or processing aid which has been derived from the food source. All responses trigger additional information.

Ensure Cross Contact Details are complete.

Food	Yes*/	No	*If Yes, additional information must be inserted where prompted;	Cross Contact Details			
				Present on same line		Present in Same Facility	
				Yes	No	Yes	No
Cereals containing gluten & their products, namely; wheat, rye, barley, oats, spelt & their hybridised strains	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name of cereal and type of derivative/s: Has the product been rendered Gluten free by processing (no detectable gluten)? Yes / No <input type="checkbox"/> Has the product been rendered free of all wheat proteins by processing? Yes / No <input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustacea & Crustacean Products (shrimp, prawn, crab, lobster and crawfish or crayfish)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name (common & scientific) of Crustacea and type of derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs & Mollusc products (abalone or perlemoen, calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name (common & scientific) of Molluscs and type of derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Egg & egg products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of egg derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish & fish products (Including fish oils)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name (common & scientific) of fish and Type of derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk & milk products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of milk derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts & peanut Products (including peanut oil)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of peanut derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans & their products (including soybean oils)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of soybean derivative/s: Soy is an allergen, own production line. Soy beans of South Africa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree nuts & their products (excluding coconut & pine nut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name/s of tree nuts and type of derivative/s: 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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Food	Yes*/	No	*If Yes, additional information must be inserted where prompted;	Cross Contact Details			
				Present on same line		Present in Same Facility	
				Yes	No	Yes	No
Sulphites	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Total level of sulphites in product (mg/ kg):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Total level of added sulphites in product (mg/kg):				
			Specify type of added sulphite/s and additive number/s *				
Benzoic Acid / Benzoates	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Total level of benzoates in product (mg/ kg):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Total level of added benzoates in product (mg/kg):				
Tartrazine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Total level of tartrazine in product (mg/ kg):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Total level of added tartrazine in product (mg/kg):				
Glutamates (eg. MSG, L-glutamic acid)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Total level of glutamates in product (mg/ kg):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
			Total level of added glutamates in product (mg/kg):				

* **Additive numbers** refer to the reference number as per Codex and/or European Union and/or FSANZ – all use the same reference number except the EU includes an E prefix. (INS, CAS or E numbers). Please enter the additive number where requested.

3.3 Allergen Cross Contact


Has your company addressed the issue of cross contact from allergen causing components?

Yes	How is cross contact of allergens avoided?			
	<input type="checkbox"/>	Validated cleaning procedures swabs/visual/Elisa	<input type="checkbox"/>	Production scheduling
	<input type="checkbox"/>	Control of personnel movement in factory(As far possible)	<input checked="" type="checkbox"/>	Staff training
	<input checked="" type="checkbox"/>	Documented procedures and controls isolated storage of allergens	<input checked="" type="checkbox"/>	Other (No allergens in processing facilities)
	Does your company handle, process or have onsite any allergen causing components?			
	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
	If YES by what date do you plan to have addressed the issue of allergen cross contact within your manufacturing premises?			

3.4 Use of Gene Technology (genetically modified or engineered, GM or GE)

Rooibos Limited GM Labelling Principles:


- 1) If derived from a potential genetically modified crop, and there is no guarantee that the ingredient is not derived from a GM crop, the product is labelled "Genetically Modified (GM)".
- Potential GM crops: Soya, Maize/Corn, Cotton, Chicory, Linseed/Flax, Papaya, Canola/Rapeseed, Rice, Squash/Pumpkin, Sugar beet, Sweet pepper and Tomato. (also refer to ISAAA's website and crop reports available at www.isaaa.org)
- 2) We indicate the presence of ingredients from GM crop sources. No matter how small the percentage or even if there are no traces of GM DNA in the final product. GM cannot be "processed out" of a product. If an ingredient is derived

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from a crop source that is genetically modified, the final ingredient is deemed to be genetically modified, even if the final product does not contain any traces of the genetically modified DNA. For example, highly refined products such as oil or lecithin may not contain any protein, and may therefore test negative for GM, irrespective of the GM status of the original crop source.

- 3) Product from animals where the animal was fed on GM-feed is not labelled.
- 4) Ingredients and processing aids prepared by a fermentation process using genetically modified microorganisms (GMM) are not labelled as GM. For example, enzymes derived from a fermentation process under contained conditions are not labelled as GM, although the microorganisms responsible for the fermentation process may have been genetically modified. However, in this situation, it is important to check the GM status of the substrate that was used in the fermentation process. (This is in line with the Eu's standing Committee on Food chain and Animal Health (GM section) decision on 24 September 2004 that a GMM did not fall within the scope of Regulation EC/1829/2003.)
- 5) In accordance with South African law, a product that is significantly different due to genetic modification will be labelled.

Q1	Are there any ingredients in this product (including food additives, processing aids and enzymes) which contain or have been derived from genetically modified material or have been produced using the application either directly or indirectly of genetically modified substrates or genetically modified organisms?	
No – Go to Section 3.5		
Q2	Does this product require labelling in accordance with R.25 of 16 January 2004: <i>Regulations relating to the Labelling of Foodstuffs obtained through Certain Techniques of Genetic Modification</i>?	
<input type="checkbox"/> Yes <input type="checkbox"/> No		
Q3	This product:	
<input type="checkbox"/> Does not contain genetically modified novel DNA and/or novel protein <input type="checkbox"/> Contains or <input type="checkbox"/> May contain genetically modified novel DNA and/or novel protein exempt from labelling <input type="checkbox"/> Contains or <input type="checkbox"/> May contain genetically modified novel DNA and/or novel protein which requires labelling		
Q4	Do any of the genetically modified components of this product have altered characteristics?	
<input type="checkbox"/> Yes <input type="checkbox"/> No		
If 'YES' list the GM components and altered characteristics:		
GM Component		Altered Characteristics
Q5	The genetically modified components of this product are classified as (<i>select appropriate box</i>):	
<input type="checkbox"/> Genetically modified food – containing novel DNA and/or novel protein <input type="checkbox"/> Genetically modified food – highly refined to remove novel DNA and/or novel protein <input type="checkbox"/> Genetically modified food additives or processing aids where novel DNA and/or novel protein is present <input type="checkbox"/> Genetically modified food additives or processing aids where novel DNA and/or novel protein is not present <input type="checkbox"/> Enzymes originating from genetically modified organisms where no novel DNA and/or novel protein is present <input type="checkbox"/> Other – specify		

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3.5 Engineered nanomaterial

Engineered Nanomaterial means any intentionally produced material that has one or more dimensions of the order of 100nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100nm but retain properties that are characteristic of the nanoscale. Properties that are characteristic of the nanoscale include:


- Those related to the large specific surface area of the materials considered; and/or
- Specific physico-chemical properties that are different from those of the non-nanoform of the same material.

Is this ingredient or the ingredients in this product nano engineered? ☐ Yes ☒ No


3.6 Additional Compositional Consumer Information

Indicate if the product contains or is manufactured from any of the following

Food / Component		Yes	No	*If YES additional information must be inserted where prompted	
Beef (or bovine)		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type/s of beef (or bovine) derivative/s:	
				Does the cattle feed exclude animal derived products?	
				Is growth hormones used?	
				Specify country/ies of origin:	
Lamb		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type/s of lamb derivative/s:	
				Does the cattle feed exclude animal derived products?	
				Is growth hormones used?	
				Specify country of origin:	
Chicken		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type/s of chicken derivative/s:	
				Does the chicken feed exclude animal derived products?	
				Is routine antibiotics used as a growth promoter during the chicken production?	
				Specify source of chicken products (i.e. country and city):	
Pork		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type/s of pork derivative/s:	
				Does the pig feed exclude animal derived products?	
				Specify country/ies of origin:	
Gelatine		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name, type & Halaal status:	
Eggs		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> Liquid egg	<input type="checkbox"/> Shell egg
				<input type="checkbox"/> Free range	<input type="checkbox"/> Barn / cage
				<input type="checkbox"/> Pasteurised	<input type="checkbox"/> Other
				<input type="checkbox"/> Used unpeeled	<input type="checkbox"/> Waxed
Fruit and vegetables		<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Milk and milk Products		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Is RBST used to produce the milk?	
Antioxidants added;	BHA <input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
	BHT <input type="checkbox"/>				
	TBHQ <input type="checkbox"/>				
	Other <input type="checkbox"/>			Specify Antioxidant/s:	
Flavour Enhancers		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify flavour enhancer/s and additive number/s:	
Alcohol (Residual)		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify level % v/v:	
Added Fats & Oils	Animal <input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of fats & oils:	
				If applicable specify the name of any process used to alter the fatty acid composition:	
	Vegetable			Specify types of fats & oils:	

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	<input type="checkbox"/>			If applicable specify the name of any process used to alter the fatty acid composition:
Allium Genus (Onion, garlic, spring onion, leek, chives etc.)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify name and type of derivative/s:
Sweeteners (intense, non-nutritive)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify types of intense sweetener/s and additive number/s:
Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify type/s of preservative/s, additive number/s and level/s in mg/kg:
Seeds (sunflower, poppy, cottonseed, etc.)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify name and type of derivative/s:
Yeast & Yeast Products (including yeast extracts)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify type of yeast product/s:
Herbs & Spices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify name of herb/spices:	
			<input type="checkbox"/> Irradiated	
			<input type="checkbox"/> Herb	<input type="checkbox"/> Herb oil / extracts/ oleoresins
Hydrolysed Vegetable Proteins	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify type/s of protein sources (e.g. maize or soya):
Added Flavourants (If the product is a flavour, answer YES)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of flavour/s:	
			<input type="checkbox"/> Natural	<input type="checkbox"/> Natural Identical
			<input type="checkbox"/> Artificial	
Added Colourants (If the product is a colour, answer YES)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify Type/s	Specify Name and Additive number/s
			<input type="checkbox"/>	Natural
			<input type="checkbox"/>	Artificial
			<input type="checkbox"/>	Azo dye
			<input type="checkbox"/>	Tartrazine
			<input type="checkbox"/>	Not Defined
Added Salt (If the product is salt, answer YES)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type of salt (e.g. sea, mined, etc.)	
			Is salt iodated according to SA legal requirements?	
Added Sugar (If the product is sugar, answer YES)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Specify type of sugar
Honey & Honey products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify type/s of honey or honey derivative/s:	
			<input type="checkbox"/> Badger Friendly	<input type="checkbox"/> Irradiated
			<input type="checkbox"/> Antibiotics used	
				Country of origin?
Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Cocoa, Cinnamon, Vanilla & derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>		

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4. NUTRITION INFORMATION & DIETARY SUITABILITY

4.1 Nutrition Information – Nutrients highlighted in BOLD must be completed.

Nutrient Average	Unit of measure	Average Quantity per 100 gram	Average Quantity per serving size of 200ml
Moisture	g/100g	6.3	
Total Ash	g/100g	1.5	
Energy	kJ/100g	731	
Protein	g/100g	6.4	
Glycaemic Carbohydrate	g/100g	2.1	
• Sugars	g/100g	1.7	
Fat, total	g/100g	0.5	
• Saturated	g/100g	0.29	
• Monounsaturated	g/100g	0.12	
• Polyunsaturated	g/100g	0.10	
• Trans fatty acids	g/100g	0.06	
Cholesterol	g/100g	Not analysed	
Dietary fibre, total	g/100g	71	
Sodium	mg/100g	85.7	
Vitamins – insert information on additional vitamins			
Minerals – insert information on additional minerals mg			
Insert any other nutrient or biologically active substance N/A (Please let me know if you need any other info related)			

Mark the following boxes as appropriate to the above Nutritional Information;

Nutrition Information is based on:

<input checked="" type="checkbox"/> 100 g Dry Product	<input type="checkbox"/> 100 g Un-drained Product
<input type="checkbox"/> 100 g De-glazed weight	<input type="checkbox"/> 100 g Uncooked Product
<input type="checkbox"/> 100 g Product cooked / reconstituted in accordance with directions	<input type="checkbox"/> Not Applicable


Rehydration Rate:	Infuse by adding 200ml of boiling water to 2 – 2.5 g Rooibos tea (or according to taste).
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Carbohydrate has been determined by:

<input checked="" type="checkbox"/> Calculation	<input type="checkbox"/> Available Carbohydrate	<input type="checkbox"/> Other – Specify
-------------------------------------------------	-------------------------------------------------	------------------------------------------

Data Source:

<input checked="" type="checkbox"/> Analysed – i.e. Laboratory Tested	Lab Name: Microchem	Accreditation: SANAS T0393	Date Tested: 2/06/2015
<input type="checkbox"/> Reference tables – e.g. MRC Food Finder, USDA	Please specify the source:		

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4.2 Dietary Suitability

	Yes*	No	* If YES, additional information must be inserted where prompted
Vegan Suitable (No meat, milk, eggs, honey)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian Suitable (contains milk)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo Vegetarian Suitable (contains egg)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo Lacto Vegetarian Suitable (contains milk and egg)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Halaal Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Is this product Halaal certified? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Kosher Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Is this product Kosher certified? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Hindu Suitable (contains No beef)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Is this product certified? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Yes – attach copy of valid

5. SAFETY AND REGULATORY COMPLIANCE


5.1 Food Irradiation / Sterilisation / Microbial reduction steps

Has this product or any of its components been treated with:	Yes*	No	* If YES, additional information must be inserted where prompted
Microbial reduction heating	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Specify time and temperature: Temperature: Minimum 100°C Time: Minimum 1minute
Steam Sterilisation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify treated ingredient/s:
Ionising Radiation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify treated ingredient/s:
Ethylene Oxide	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify treated ingredient/s:
Other fumigants or sterilants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Specify fumigant/s or sterilant(s): Specify treated ingredients: Sagewash – Ph testing of water

5.2 Contaminants & Residues (Pesticides/Heavy Metals/ Veterinary residues/ Marine biotoxins, etc.)

All foods imported into South Africa must comply with SA regulatory requirements. The latest copies of applicable regulations can be obtained from <http://www.health.gov.za/fc.php>. Please note that only the legislation applicable to the product should be indicated and its compliance thereto. Test reports can be requested.

This product complies with:	Yes	No	Not applicable
R.230: Regulations governing Mineral hydrocarbons in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.246: Regulations governing the maximum limits for Pesticide residues that may be present in foodstuffs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.1809: Regulations governing the maximum limits for Veterinary medicine and stock remedy residues that may be present in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.911: Regulations governing certain solvents in foodstuffs (Benzene and methanol).	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.500: Regulations relating to Maximum Levels for Metals in foodstuffs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.491: Regulations relating to Marine Biotoxins .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1145: Regulations governing tolerances for fungus-produced toxins in foodstuffs (mycotoxins).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.1054: Regulations relating to maximum levels for Melamine in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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5.3 Regulatory compliance (use of additives, etc.)


All foods imported into South Africa must comply with SA regulatory requirements. The latest copies of applicable regulations can be obtained from <http://www.health.gov.za/fc.php>

This product complies with:	Yes	No	Not applicable (N/A)
R.219: Restriction on the sale of food additives containing nitrite and or nitrite and other substances.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.965 of June 1977: Preservatives and antioxidants .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.2507: Regulations relating to anti-caking agents and the amounts thereof that may be used in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.115: Regulations governing acids, bases and salts and the amounts thereof that foodstuffs may contain.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.2527: Governing emulsifiers, stabilisers and thickeners and the amount thereof that foodstuffs may contain.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1008: Regulations relating to food colorants .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.692: Regulations governing microbiological standards for foodstuffs and related matters.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.1408: Regulations relating to the Prohibition of the sale of comfrey , Foodstuffs containing comfrey and jelly confectionery containing Konjac .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.25: Regulations relating to the labelling of foodstuffs obtained through certain techniques of genetic modification .	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.127: Regulations relating: Trans-fat in foodstuffs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.733: Regulations relating to the use of sweeteners in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.184: Regulations relating to food-grade salt .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1225: Regulations governing the tolerances for certain seeds in certain agricultural products.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1555: Regulations relating to milk and dairy products .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1316: Regulations relating to edible fats and oils	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.2627: Regulations – jam, conserve, marmalade and jelly .	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R1931: Regulations governing radio activity in foodstuffs.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
R.1600: Regulations governing irradiated foodstuffs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R.2486: Regulations relating to baking powder and chemical leavening substances	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

6. STORAGE, PACKAGING, PREPARATION & CODING INFORMATION

6.1 Storage & Transportation

Recommended Storage Conditions	Unopened	Store under good storage practices, dry and out of direct sunlight at ambient temperature. A good pesticide control program should be in place as per Food Safety requirements.
	Opened	Ensure product is sealed. The recommended storage conditions is the same as unopened.
Shelf Life	Unopened	36 Months
	Opened	36 Months with inspections for moisture damage and insect infestation before use.
Recommended Transportation Requirements		Ambient temperatures.


 Private and Confidential	Number:	(SP)HB-001	Name:	Product Information – X01 & X02 SPECIFICATION SHEET
	Revision:	0	Effective Date:	2017.10.16
	Context:	QA (Forms)	Status:	Approved
	Owners:	Anne Smith	Approvers:	Liezel Slabber

6.2 Packaging

Pack Size – Net Weight or Net Volume	<ol style="list-style-type: none"> 16.5 kg or 450 kg
Use of Food Grade Packaging material: Indicate: Yes or No	Yes
Primary Pack Type (Polypropylene / paper....)	<ol style="list-style-type: none"> Paper bags of 3 x 80 GSM “local craft” with a 20 micron, 100 % virgin HDPE layer: 16.5kg net weight. Palletised on a 1 m x 1.2 m wooden pallet, conforming to ISPM 15 legislation. 10 layers x 5 bags per layer = 825 kg Bulk bags of 100 % virgin 185 GSM woven polypropylene with a top single inlet spout and a double discharge spout with a bottom flap: 450 kg net weight. Palletised on a 1 m x 1.2 m wooden pallet, conforming to ISPM 15 legislation. 2 x 450 kg = 900 kg
Sealing Method (Stitched / glued.....)	<ol style="list-style-type: none"> 16.5 kg bags are sealed with a fold in spout. 450 kg bags are sealed with a cable tie.
Tamper Evidence (Seal....) Indicate: Yes or No	Yes
Is product double bagged?	No
What is the colour and micron of the inner bag?	<ol style="list-style-type: none"> Clear NA
Are potential foreign objects such as staples Avoided in packaging?	Yes
Secondary Pack Type (Polypropylene / paper, corrugated carton....)	NA
Recycling:	<ol style="list-style-type: none"> Paper bags can be recycled provided that the plastic layer is separated from the bag. Polypropylene bags to be returned to Rooibos Limited.
Does the packaging indicate recycling symbols?	No

6.3 Coding

General Coding Requirements:		
Coding	Unit	Agent or distributor <i>(If applicable)</i>
Barcode	EAN: NA	TUN: NA
Type of Code (best before date, use by date, date packed, Julian code, baked on code etc.)	Production date Best before date DD/MM/YYYY Expiry date	
Method of Coding (sticker, embossed, inkjet, stamped etc.)	<ol style="list-style-type: none"> Printed on bag Label 	
Format of Code (Insert an example of the product code)		
Translation of Code		
If in contact with Food, is coding ink Food grade?	NA	

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7. ADDITIONAL INFORMATION/COMMENTS

8. SPECIFICATIONS

Test methods must quote AOAC methods or recognised independent or international standards. Where a supplier's internal test method is quoted, the method must be attached.

8.1 Physical Specification

(Examples may include particle size, shape, specific gravity, metal detection, foreign matter tolerances, physical defect tolerances etc. as appropriate for the product)

Test / Parameter	Specification X01	Test Method
Moisture	<10 %	Mettler Toledo HB43-S Halogen
Bulk density (free fall)	320 – 380 cc/100g (X01) 340 – 380 cc/100g (X02)	Free fall density expressed as volume/weight
Foreign plant material	<1%	Visual
Ash	<4%	Verified annually for this grade
Lumps	≤0.1%	Determined by sieving and expressed as w/w
Long needle like leaves (indent)	≤0.1%	Determined by sieving and expressed as w/w
Dust	≤1%	Simons Mini Sifter @190 rpm. <60 Mesh (0.2mm) expressed as w/w.
Particles > 10 Mesh (2mm)	18 - 25%	Simons Mini Sifter @190 rpm. >10 Mesh (2mm) expressed as w/w.
Particles > 12 Mesh (1.5mm)	30 - 40%	Simons Mini Sifter @190 rpm. >12 Mesh (1.5mm) expressed as w/w.
Particles > 16 Mesh (1.2mm)	20 - 30%	Simons Mini Sifter @190 rpm. >16 Mesh (1.2mm) expressed as w/w.
Particles > 20 Mesh (0.9mm)	5 - 15%	Simons Mini Sifter @190 rpm. >20 Mesh (0.9mm) expressed as w/w.
Particles > 60 Mesh (0.2mm)	0 - 10%	Simons Mini Sifter @190 rpm. >60 Mesh (0.2mm) expressed as w/w.

8.2 Chemical specification

(Examples may include Salt, acid, pH, histamine, moisture, brix, Aw, pesticide compliance etc. as appropriate for the product)


Rooibos batches are tested by an accredited third party testing facility according to a testing regime which includes pesticides registered for Rooibos, as well as common pesticides often used on crops cultivated in the production region. Product will conform to the MRL levels as stipulated by (EU) Regulation No. 212/2013. The full testing regime as well as testing methods are available on request.

8.2.1 Heavy Metals:

Test / Parameter	Typical content	Unit of measure
Arsenic (As)	<0.003	Mg/kg
Cadmium (Cd)	<0.001	Mg/kg
Copper (Cu)	2.9	Mg/100g
Lead (Pb)	<0.005	Mg/kg
Mercury (Hg)	<0.005	Mg/kg
Tin (Sn)	<0.57	Mg/100g

Data Source:

<input checked="" type="checkbox"/>	Analysed – i.e. Laboratory Tested	Lab Name: Microchem	Accreditation: SANAS T0393	Date Tested: 20/6/2017
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8.3 Microbiological Specification

(Examples may include standard plate count, yeasts & moulds, coliforms, salmonella, listeria, etc. as appropriate for the product)

Test / Parameter	Specification	Unit of measure	Test Method
Total Plate Count	<75 000	Cfu/g	ISO 4833:1991
Escherichia Coli	<20	Cfu/g	ISO 4832:1991
Salmonella	Absent	Count per 25g	ISO 6579:2002
Yeast & Moulds	<200	Cfu/g	ISO 7954
Coliforms	<1000	Cfu/g	ISO 4862:1991

8.4 Sensory Specifications

Test / Parameter	Specification
Appearance	Finely cut plant material, white crushed stems.
Colour	Dark brown dry appearance with occasional darker particles.
Flavour & aroma	Woody, honey like aroma and taste with hints of flower/cooked apple.

9. FOOD SAFETY & QUALITY ASSURANCE

(List applicable certification standards, for example; FSSC 22000, HACCP, ISO, BRC, GMP, etc.)

Quality or Food Safety Standard:	Certification/ (yes/no)	Certificate Reference No.
HACCP (SANS 10330:2007)	Yes	LHS 8

10. SUPPLIER DECLARATION AND WARRANTY

Rooibos Limited –

1. Certifies that this product complies with all relevant South African legislation;
2. Acknowledges that the Customer, and Supply Chain Customers of the Customer, will rely on the accuracy of the Product Information for food quality, safety and labelling purposes, and that errors or omissions in the above information may cause significant loss and damage;
3. Certifies that the Product information contained herein is true and accurate to the following degree:
 - a. That the Product Information in relation to ingredients that it buys in from a third party relies in good faith on Product information provided by that third party and attached to this declaration;
 - b. That the information is unconditionally true and accurate in relation to all other substances and processes;
4. Agrees that all Product it supplies to the Customer will conform with the Product information unless otherwise agreed to in writing and in advance by the customer;
5. Will immediately inform the Customer (and confirm in writing as soon as possible) if it becomes aware of any error or omission in the Product Information;
6. Will inform the Customer in writing and in advance of any change to the Product information provided herein; and
7. Acknowledges that the Customer may provide the Product Information to third parties.

Company Name (Signed for and on behalf of)	ROOIBOS LIMITED
Name (please print)	LIEZEL SLABBER
Job Title	QUALITY ASSURANCE MANAGER
Authorised Signature	
Date	13 October 2017