



Document Name:	Finished Product Cut Specification		
Product	SARSAPARILLA ROOT CUT FCS073		
Document ID JK/QCD/FCS/073	Version No.	Issue date: 01/07/2023	Review date :

Name of the Product	SARSAPARILLA ROOT CUT 2-7 MM	Part Used	Root
Botanical name	Hemidesmus Indicus	Country of origin	India
Sampling Procedure	As per SOP No. JK/SOP/SIC/01	Sample size	1000gms
Safety Precautions	Use aprons, safety goggle, mask, and hand gloves during handling the material.		
Storage	Keep at ambient temperature, Dry & cool place, away from direct heat, moisture & Sunlight		
Primary packaging	25Kg/customer's requirement packing either in gunny bags or in PP bags		
Secondary Packaging	Not Applicable		
Applicable Legislations	FSSAI & In house specification		
Chalflifa	36 months in original packed conditions from the date of mfg.		
Shelf life When stored for more than 24 months, quality should be checked before use		e use	
Labeling Instructions	As per client's requirement – Shipping Marks: Product Name, Net Weight, Batch Code, Best Before, Product of India, Barcode (if Required)		
Potential Mishandling of the Product	Improper Storage & Use after shelf life.		

Sr.No	. Parameter	Specification	Method	TEST PLAN
1.0 De	escription			
a	Appearance	Externally dull red to dark brown	Visual	Every batch
		colour cut size roots		
b	Colour	Dull red	Organoleptic	Every batch
С	Odour	Aromatic	Organoleptic	Every batch
d	Taste	Bitter	Organoleptic	Every batch
2.0 Aı	nalytical Data			
a	Moisture Content (Loss on	Max.12.0%	As per AP	Every batch
	drying)			
ь	Total ash	Max 10.0%	As per AP	Every batch
c	Acid insoluble wash	Not more than 2.00%	As per AP	Every batch
d	Foreign matters	Max 2.00%	As per AP	Every batch
E . Pa	rticle size			
1	Passing through 10 Mesh	100%	ASTM	Every batch
2	Passing on 3 Mesh	Max 90%	ASTM	Every batch
Heavy	y Metals			
a	Lead	Max. 2.0 ppm	AOAC 2015.01	As per customers
b	Arsenic	Max. 2.0 ppm	AOAC 2015.01	requirement
c	Cadmium	Max. 2.0 ppm	AOAC 2015.01	
d	Mercury	Max. 2.0 ppm	AOAC 2015.01	
Pesti	cide Residue Testing	As per EU Regulation	By LC-MS/MS	
3.51	obiological Taste		GC-MS/MS	
Micr				
a	Total Plate Count	Max. $10^7$ cfu/gm	USP2021	
b	Yeast / Moulds / Fungi	Max. 10 <sup>5</sup> cfu/gm	USP2021	
С	Enterobacterial /coliforms	Max. 10 <sup>4</sup> cfu/gm	AOAC 991.14	Every batch
d	Salmonella	Absent /25g	USP 2022	
e	E. coli	Absent /g	USP 62	

Prepared By:	Checked By:-	Approved By:
Food safety team member:	Food safety team leader:	Plant Head





	Document Name:	Finished Product Cut Specification		
	Product	SARSAPARI	LLA ROOT C	UT FCS073
SS M	Document ID JK/QCD/FCS/073	Version No. 02	Issue date: 01/07/2023	Review date:

INTENDED USE			
Intended use	This material is intended for further processing. Can be use as drug, household or other purpose		
Ultimate day of use especially after breaking the package	Store product in tight closed containers in a cool dry place away from heat and sunlight. Use before shelf life		
Who will consume	General Population		
Sensitive consumers	None		
High-Risk Population	No		
	ADDITIONAL DECLARATIONS		
Use in production:	If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or re-sale to 3rd parties in original state or as a blend.		
Pesticide Statement:	We do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to us and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by us. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing. Organic materials are guaranteed free from pesticides through a chain of approval and supplier assurances.		
Allergen Statement	We do store and handle allergens. However, we supply a range of products that are sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures wrt allergens. The following products which are or may contain allergens are regularly handled by our supply chain.  Handling procedures are in place to reduce the likelihood of allergens being present.  Celery  Mustard  Sesame		













Prepared By:	Checked By:-	Approved By:
Food safety team member:	Food safety team leader:	Plant Head