



,	Document Name:	Finished Product Cut Specification VIBURNUM BARK CUT FCS075		
ASS PAM	Product  Document ID  JK/QCD/FCS/075	Version No. 02	Issue date: Review date:	

Product	VIBURNUM BARK CUT FCS075	Part Used	Bark
Botanical name	Viburnum opulus	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		
Shelf life	36 months in original packed conditions from the date of mfg.		
Shell life	When stored for more than 24 months, quality should be checked before 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	Brown colour thin bark cut	Visual	Every batch
ь	Colour	Brown	Organoleptic	Every batch
С	Odour	Characteristic	Organoleptic	Every batch
d	Taste	Characteristic	Organoleptic	Every batch
2.0 Aı	nalytical Data			
a	Moisture Content (Loss on drying)	Max.12.0%	As per AP	Every batch
b	Total ash	Max 10.0%	As per AP	Every batch
С	Foreign matters	Max 1.00%	As per AP	Every batch
	rticle size		1 1	
1	Passing through 10# Mesh	Max 95%	ASTM	Every batch
2	Retained on 40# Mesh	Max 95%	ASTM	Every batch
Heavy	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 GC-MS/MS	
Micro	biological Taste			
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





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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 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		













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