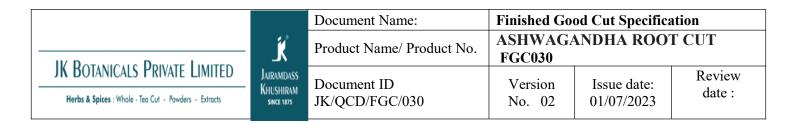


Name of the Product	ASHWAGANDHA ROOT CUT	Part Used	Root
	(0.5mm to 2mm)		
Botanical name	Withania Somnifera	Country of origin	India
Sampling Procedure	As per SOP No. JK/SOP/SIC/01	Sample size	1000gms
Safety Precautions	Use aprons, safety goggle, mask, and hand gloves during handling the material.		
Storage	Keep at ambient temperature, Dry & cool place, away from direct heat, moisture & Sunlight		
Primary packaging	25Kg packing either in gunny bags or in PP bags		
Secondary Packaging	PP Bags		
Applicable Legislations	FSSAI & In house specification		
C1161:6.	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		
Labeling Instructions	As per client's requirement – Shipping Marks: Product Name, Net Weight, Batch Code, Best		
Labelling Histractions	Before, Product of India, Barcode (if Required)		
Potential Mishandling of	- Improper Storage Xt lice after chelt life		
the Product Improper Storage & Ose after shell life.			

Sr. No	PARAMETERS	SPECIFICATION	TEST METHOD	TEST PLAN	
Descrip	tion				
a	Appearance	Cream to buff finger like roots cut into small pieces	Visual		
b	Colour	Cream to buff	Organoleptic	Every Batch	
c	Odour	Characteristic	Organoleptic		
d	Taste	Bitter	Organoleptic	-	
Analyti	cal Data				
a	Moisture content (Loss on drying)	Max.15.0 %	As per AP		
b	Total Ash	Max.10.0 %	As per AP	Every Batch	
С	Acid insoluble ash	Not more than 2.00%	As per AP		
d	Foreign matter	Max. 2.00%	As per AP]	
e	Passing Through 4Mesh	Max 95.0%	ASTM		
f	Passing on 10 Mesh	Min95%	ASTM	As man Cystaman	
g	Passing on 35 Mesh	Min 90%	ASTM	As per Customer requirement	
Pesticide Testing		As per EU regulation method	GC-MS/MMS LC-MS/MS	requirement	
Microb	iological Data				
a	Total Plate Count	Max. 10 ⁷ cfu/gm	USP 2021		
b	Yeast / Moulds / Fungi	Max. 10 ⁵ cfu/gm	USP 2021		
c	Enterobacterecea	Max. 10 ⁴ cfu/gm	ISO4832	As per Customer	
d	Salmonella	Absent/25g	USP 2022	Requirement	
e	E. coli	Absent/g	USP 62		

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



INTENDED USE				
Intended use	This product is intended for further processing. Can be used as drug, household or any other uses			
Ultimate day of use especially after breaking the package	Store product in full, tightly 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 procedure wart 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