

Product Technical Dossier

Product	Fig Powder
CCL Product Code	P06053

Specification Details

	Specification
Identification (HPTLC)	Positive
Appearance	Fine Powder
Colour	Brown to Yellow
Aroma	Characteristic
Flavour	Characteristic
Sieve Analysis % passed	100% through 80 mesh
Loss on Drying	Max 10%
Ash	Max 10%

Microbiological Limits

Total Viable Count	Max 100,000cfu/g
Yeasts & Moulds	Max 10,000cfu/g
E. Coli	Negative/1g
Salmonella	Negative/25g

Heavy Metal Limits

Lead (Pb)	Max 3ppm
Cadmium (Cd)	Max 1ppm
Mercury (Hg)	Max 0.1ppm
Arsenic (As)	Max 1ppm

Product Code: P06053 Version: 2 Page 1 of 6

























Additional Technical Information

Raw Material Full Botanical / Chemical Name	Ficus carica
Part Used	Fruit
The material is Food Grade	Yes
Cultivated / Wild	Cultivated
Harvest Method	Manual
Harvest Period	June to July
Harvest Stage (age of the plant)	Mature
Country of Origin	China
Country of Manufacture	China
Solubility in Water	Partly soluble in water
Shelf Life from Date of Manufacture	Min 2 years
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Fig Powder	Dietary Supplement	90~99%	Ficus carica
Maltodextrin	Carrier	1~10%	Zea mays L.

Nutritional Data

Test	Value per 100g
Energy kJ / kcal	1607kJ/383kcal
Fat (g)	0.8g
-Of which Saturates (g)	0.0g
Carbohydrate (g)	84.4g
-Of which Sugars (g)	84.4g
Fibre (g)	3.1g
Protein (g)	8.0g
Salt (g)	0.2g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

Product Code: P06053 Version: 2 Page 2 of 6

























Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	No
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	No
Sesame Seeds and Sesame Seed Derivatives	No	No	No
Milk and Milk Derivatives (including lactose)	No	No	No
Egg and Egg Derivatives	No	No	No
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	No	No	No
Soya and Soya Derivatives	No	No	No
Lupin and Lupin Derivatives	No	No	No
Mustard and Mustard Derivatives	No	No	No
Celery or Celery Derivatives (including Celeriac)	No	No	No
Fish and Fish Derivatives	No	No	No
Molluscs and their Derivatives	No	No	No
Crustaceans and their Derivatives	No	No	No
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	No

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	No	No
Antioxidants	No	No	No
Ethylene Oxide	No	No	No
Gelatine	No	No	No
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	No
Maize / Corn and any Derivatives	Yes	Yes	Compound ingredient
Legumes / Pulses	No	No	No
Rice and Rice Derivatives	No	No	No
Added Salt	No	No	No
Added Sugar / artificial or natural sweeteners	No	No	No
Aspartame	No	No	No
BHA / BHT (E320 / E321)	No	No	No
Caffeine	No	No	No
Colours (Artificial / Nature Identical / Natural /Smoked)	No	No	No
Dextrose	No	No	No
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	No
Kiwi fruit	No	No	No
Polyols (sugar alcohols)	No	No	No
grape fruit	No	No	No
Sorbic Acid (E200, E203)	No	No	No
Any other Preservatives	No	No	No
Ethanol	No	No	No
Honey	No	No	No
Lactose	No	No	No
Yeast and Yeast Derivatives	No	No	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	No
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	No

Product Code: P06053 Version: 2 Page 3 of 6

























Statements

Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.	Yes
This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.	Yes
Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.	Yes
Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.	Yes
Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.	Yes
Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.	Yes
Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.	Yes
Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.	Yes
Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".	Yes
Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging	Yes
Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations	Yes

Product Code: P06053 Version: 2 Page 4 of 6

















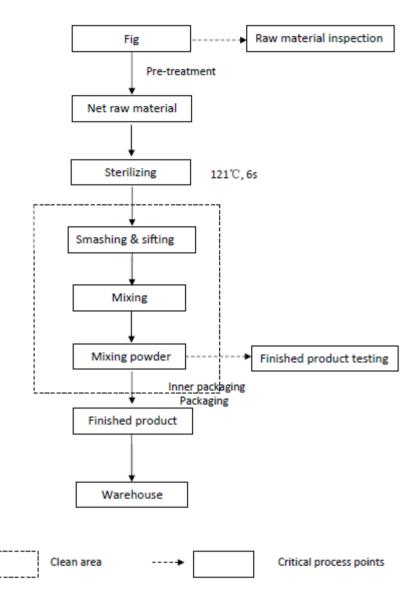








Product Flow Chart



Product Code: P06053 Version: 2 Page 5 of 6

























Material Safety Data Sheet

To download this product's material safety data sheet, please click <u>here</u> and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the onscreen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	General reformat	
	Added additional technical information	
	Updated additives table and flow chart	
	Changed loss on drying from max 15% to max 10%	
	Changed colour from Off White to Light Yellow to brown to yellow	
	Changed sieve analysis from 90% pass 40 mesh to 100% pass 80 mesh Change E.coli from negative/10g to negative/1g	
	Removed tapped and bulk density, soluble in alcohol, Pharmacopeia Added maltodextrin to the composition, nutritional data, PAH and packaging statement	

Document Approval

Originator	Approver

Product Code: P06053 Version: 2 Page 6 of 6





















