

Product Technical Dossier

Product	Zinc Mono-L-Methionine Sulphate	
CCL Product Code	P26035	

Specification Details

	Specification	
Identification	Positive	
Assay (on as is basis)	Zinc Content 20% - 25%	
7.55dy (011 d3 15 Dd315)	L-Methionine Content – Min 40% (By Input)	
Appearance	Powder	
Colour	White	
Aroma	Characteristic	
Flavour	Characteristic	
Sieve Analysis % passed Min 85% through 40 mesh		
Loss on Drying	Max 9%	
Bulk Density	0.5-0.85 g/ml	

Microbiological Limits

Total Viable Count	Max 3,000cfu/g
Yeasts & Moulds	Max 300cfu/g
E. Coli	Negative
Salmonella	Negative/25g
Staphylococcus aureus	Negative
Coliforms	Max 10cfu/g
Pseudomonas aeruginosa	Negative

Heavy Metal Limits

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

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Zinc mono-L-methionine sulphate
The material is Food Grade	Yes (Commonly used in human nutrition products)
Solvent used	None
Country of Origin	USA
Country of Manufacture	USA
Shelf Life from Date of Manufacture	Min 2 years (Batch Specific)
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
Zinc Sulfate	-	50 - 65	Zinc, Sulfate, Water
L-Methionine	-	35 – 50	Ammonia, Sucrose/Glucose, Fermentation Strain

Nutritional Data

Test	Value per 100g
Energy kJ / Kcal	N/A
Fat (g)	N/A
-Of which Saturates (g)	N/A
Carbohydrate (g)	N/A
-Of which Sugars (g)	N/A
Fibre (g)	N/A
Protein (g)	N/A
Salt (g)	N/A
L-Methionine	> 40%
Zinc	20-25%

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.

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Allergens and Food Intolerances

Allergens	Product Contains YES/NO	Handled at Manufacture site YES/NO	Please see risk rating A to E listed below
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	F
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	F
Sesame Seeds and Sesame Seed Derivatives	No	No	F
Milk and Milk Derivatives (including lactose)	No	Yes	С
Egg and Egg Derivatives	No	No	F
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barleygrass)	No	No	F
Soya and Soya Derivatives	No	Yes	С
Lupin and Lupin Derivatives	No	No	F
Mustard and Mustard Derivatives	No	No	F
Celery or Celery Derivatives (including Celeriac)	No	No	F
Fish and Fish Derivatives	No	No	F
Molluscs and their Derivatives	No	No	F
Crustaceans and their Derivatives	No	No	F
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	F

- A Risk of contact at source during harvesting and may contain traces
 B Raw material handled on same line as other allergenic materials and may contain traces
 C Raw material handled on same line as other allergenic materials however formal control programme in place to minimise cross contact risk
- D Exempt from labelling according to EU regulations
- E Not handled on the same line
- F Not handled at manufacture site and therefore no risk of cross contamination

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Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Handled at Manufacture site YES/NO	Please see risk rating A to E listed below
Additives / E Numbers	No	No	F
Antioxidants	No	No	F
Ethylene Oxide	No	No	F
Gelatine	No	No	F
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	Yes	С
Maize / Corn and any Derivatives	No	Yes	С
Legumes / Pulses	No	No	F
Rice and Rice Derivatives	No	Yes	С
Added Salt	No	Yes	С
Added Sugar / artificial or natural sweeteners	No	Yes	С
Aspartame	No	No	F
BHA / BHT (E320 / E321)	No	No	F
Caffeine	No	Yes	С
Colours (Artificial / Nature Identical / Natural / Smoked)	No	Yes	С
Dextrose	No	Yes	С
Other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	F
Fruits (Kiwi fruit, orange, banana, apple, peach)	No	No	F
Polyols (sugar alcohols)	No	No	F
Grapefruit	No	No	F
Sorbic Acid (E200, E203)	No	No	F
Any other Preservatives	No	Yes	С
Ethanol	No	No	F
Honey	No	No	F
Lactose	No	Yes	С
Yeast and Yeast Derivatives	No	Yes	С
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	F
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	F
Matsutake mushroom and Derivatives	No	No	F
Yam and Derivatives	No	No	F
Buckwheat and Derivatives	No	No	F
Palm Oil and Derivatives	No	No	F
Coconut and Derivatives	No	No	F

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Compliance 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

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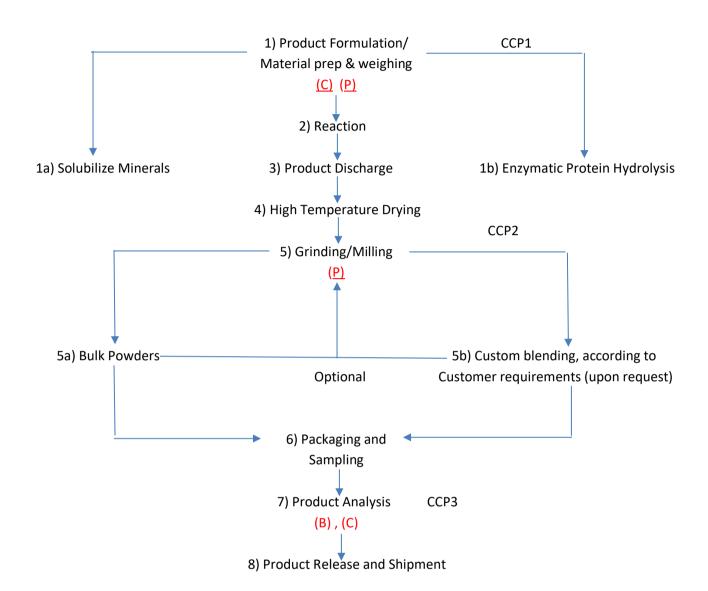








Product Flow Chart



Key

CCP: Critical Control Point

B: Biological HazardC: Chemical HazardP: Physical Hazard

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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	Designated as "Zinc Methionine 20%: Partially Reacted.	Yes
3	Format change (font colour).	No
4	Shelf Life amended from '2 years' to 'Minimum 2 years (Batch Specific)'.	No
5	Changed starting materials from Zinc Oxide and DL-methionine to Zinc Sulfate and L-Methionine, E. coli and Coliforms specifications from negative to <10cfu/g and Staphylococcus aureus from negative to <20cfu/g. Confirmed soy, rice & yeast or their derivatives are on site at manufacturer but with no risk of cross-contamination. Removed testing methods. Removed MSDS in favour of more detailed, separate one (available on request).	Yes
6	General reformat Changed Lead (Pb) from Max 4 ppm to 3ppm Changed Cadmium (Cd) from Max 1.5ppm to 1ppm Changed Mercury (Hg) from Max 1ppm to 0.1ppm Changed loss of drying from Max 6% to Max 9% Added PAH and Packaging statement Change country of origin from USA to China/Japan Changed assay from Zinc min 20% to Zinc 20%-25% Added bulk density 0.5 -0.85 g/ml Change colour from white/off white to white	Yes
7	Amended product composition to match supplier's standard of reporting. The products composition has not changed, this is a clerical amendment.	Yes

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8	Changed below info as per new Supplier Spec: Added L-Methionine Content – Min 40% (By Input) Changed E-Coli from <10cfu/g to Negative Changed Staphylococcus aureus from <10cfu/g to Negative Added Pseudomonas – Negative	Yes
9	Updated name to 'Zinc-mono-L-methionine sulphate' to match the food supplements directive with no change to product.	Yes
10	Added "on as is basis" to Assay	Yes
11	Updated production flow chart. Changed country of origin from "Japan and China" to "USA". Confirmed milk, flavourings, maize, salt, sugar, caffeine, colours, dextrose, preservatives, and lactose are on site at manufacturer, however formal control programmes are in place to minimise cross contact risk.	Yes

Document Approval

Originator		A A h	
Mel Lee	Mel Lee Quality Administrator	Ash Bean x 10/10/2022 11:02	Ash Bean Quality Specialist

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