Certified System Food Safety CODEX HACCP SAI GLOBAL	**RATH & CO-TRADING PTY LTD** Suite 3C, level 2, 58 Victor Crescent Narre Warren 3805	**Product Specification**	
Origin	INDIA	**Date of issue**	19.1.2019
Product Code(s)	HS1092, HS1092-M	**Supersedes**	8.2.2016
Product	MUSTARD SEED BROWN	**Page 1 of 5**	

Product Description:

Brown Mustard seed is derived from the fruit of the annual flowering plant known as, *Brassica juncea*, in the family *Brassicaceae*. Mustard seed is valued for both its culinary flavours and medicinal uses.

Organoleptic properties:

Colour – brown – dark brown
Odour – odourless till processed
Taste – spicy, typical of mustard, free from foreign flavour
Texture – free flowing

Physical /Grade Parameters:

Product	Description/Granulation	Tolerances
Mustard Seed whole	Whole seed min 99% purity min	AU prohibited seed 0% Moisture <12% Total Ash <7% Extraneous matter <1% Volatile oil 2.0% max Foreign matter 0%
Mustard Seed Ground	Min 95% passes through 30mesh.	

Microbial Parameters:

Non steamed:

Parameters	**Quality Standard.**
Salmonella	Absent in 25g
E. Coli	<10cfu/g

Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<1000000cfu/g
Yeast and Mould	<1000cfu/g
Afflatoxin	<15ppb

Please Note: Yeast and Mould and total plate values for steam sterilized product are usually far below the specification limits applied. Please refer to consignment specific Certificate of Analysis to determine consignment specific limits.

Chemical Parameters:

As per limits derived from the Australia New Zealand Food Standards Code – Standard 1.4.2 – Maximum Residue Limits (Australia Only).

Nutritional Information:

Nutrition Information

Servings per package: 100.00
Serving size: 100.00 g

	Average Quantity per Serving	Average Quantity per 100 g
Energy	2250 kJ	2250 kJ
Protein	29.4 g	29.4 g
Fat, total	39.5 g	39.5 g
- saturated	2.0 g	2.0 g
Carbohydrate	17.2 g	17.2 g
- sugars	5.0 g	5.0 g
Sodium	3 mg	3 mg

Nutritional information is to be used as an average representative example only.

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

Allergen	**Present in Product YES / NO**
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacean & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

Packaging weights vary depending on customer requirements.

Intended Use:

Food ingredient supplied for use in further manufacturing and processing.

Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.

Coding:

To comply with Commonwealth of Australia Regulations (food Standards Code, Quarantine, Department of Primary Industry), all external packaging will be labelled with:-

1. Product Name
2. Batch code or lot number (if coded, interpretation must be supplied.)
3. Production and Best before date

4. Net weight
5. Country of Origin

General Requirements:

1. Products must meet all Australian legal importation requirements outlined in the '*Imported Food Control Act 1992'* and '*Imported Food Control Regulations 1993'.*
2. Product must meet all requirements outlined in the *'Food Standards Code*' (FSANZ), (as relevant at the time of consignment supply).
3. Product shall have been manufactured, packaged, stored and shipped in accordance with good manufacturing practices based on the provisions of the Commonwealth of Australia Food and Drug Regulations (including amendments).
4. Material must arrive in a sanitary and undamaged condition.
5. Acceptance of shipment shall be dependent on conformance to this specification and contract terms.
6. Suppliers manufacturing facilities are subject to periodic inspection. Failure to allow such inspection may result in cancellation of contracts.

Restrictions:

1. Where poly bags are the primary container, no twist ties, rubber bands or other similar bag sealing devices will be permitted unless agreed.
2. Where corrugated boxes are utilised, all seams must be glued, not stapled.
3. Where jute, woven polypropylene (or similar) or multi-walled bags are used, seams are to be neatly sewn. Binder wire, wire or plastic fasteners, clips or staples must not be used.
4. All packaging must be of an approved food grade.
5. Damaged or dirty containers may be rejected if in the opinion of our receiving department such condition is likely to contaminate the contents.

Conditions of Supply:

Supply of product to Rath & Co-Trading Pty Ltd is subject to compliance with this specification, the Rath & Co-Trading Pty Ltd Standard Conditions of Supply, Purchase Contract and any other specified requirements.

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Suppliers Authorisation:

The supplier of this product to Rath & Co-Trading Pty Ltd hereby agrees to supply in compliance with this product specification.

SUPPLIER: _____

NAME (POSITION): _____

SIGNATURE: _____

DATE: _____