



## Juniper Berries, Triple Sifted, Colour Sorted

PRODUCT IDENTIFICATION & GENERAL INFORMATION		
<b>Product code</b>	16630, 18480, 18481	
<b>Product description</b>	Juniper berries, dried fruit of the <i>Juniperus communis</i>	
<b>Process description</b>	The product is derived from ripe juniper berries, which have been washed, dehydrated and sorted. Dehydration will inhibit oxidation enhancing enzymes.	
<b>Origin</b>	Bulgaria, Italy, Macedonia, Serbia	
<b>Composition</b>	100% Juniper berries	
<b>Legal demands</b>	Products have to comply with all latest legislation in force. Most important elements are: <ul style="list-style-type: none"> <li>- General Food Law, Regulation (EC) no. 178/2002.</li> <li>- Food Hygiene Law, Regulation (EC) no. 852/2004.</li> <li>- Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs.</li> <li>- Regulation (EC) no. 396/2005 on maximum residue levels of pesticides.</li> </ul>	
<b>Labelling</b>	Obligatory label information according to Regulation (EC) 1169/2011.	
<b>Shelf life</b>	Best before : 24 months after production.	
<b>Storage conditions *</b>	Cool, dry and odour-free, dark. Storage in bags. Preferably below 15°C & Humidity below 60%	
<b>Storage temperature</b>		
<b>Transport Packaging</b>	Transport Conditions: Dry and clean Transport Bags	
HAZARDS : THRESHOLDS AND TOLERANCES		
Category	Critical contaminant	Tolerance
<b>Chemical</b>	Undesirable substances as mentioned in: <ul style="list-style-type: none"> <li>• Reg. (EC) no. 396/2005</li> <li>• Reg. (EC) no. 2023/915</li> </ul>	
<b>Microbiological</b>	<input type="checkbox"/> Salmonella	Absent in 25 g.
PRODUCT CHARACTERISTICS		
<b>Physical</b>	<input type="checkbox"/> Vermin, insects <input type="checkbox"/> Glass, metal <input type="checkbox"/> Extraneous matter <input type="checkbox"/> Foreign matter	Absent (0+%) Absent (0+%) < 0,1% Absent (0+%)



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<b>Organoleptic</b>	<input type="checkbox"/> Odour <input type="checkbox"/> Colour <input type="checkbox"/> Flavour <input type="checkbox"/> Appearance	Typical to the product. Violet to dark blue. Most commonly associated with pine, mild citrus notes. Characteristic	
<b>Nutritional information (g/100 g)</b>	<input type="checkbox"/> Energy (kJ/kcal) <input type="checkbox"/> Protein <input type="checkbox"/> Fat -of which saturated fat <input type="checkbox"/> Carbohydrates total -Sugars <input type="checkbox"/> Fibre <input type="checkbox"/> Sodium (Na) – mg/100 g	1607 / 384 20 15 0.6 37 8 13 50	
<b>Allergen information</b>			
	<b>GS1code</b>	<b>Allergen</b>	<b>P/A/M/L (*)</b>
	AW AC AE AF AP AY AM AN BC BM AS AU NL UM	Gluten Crustaceans Egg Fish Peanuts Soya Cow's milk Nuts Celery Mustard Sesame Sulphite Lupines Molluscs	A A A A A A A A A A A A A A
(*) P = Present A = Absent M = May contain traces L = In product line – possible presence in production line (possible cross contamination – traces. Not specific produced for allergen free consumption.			
<b>GMO &amp; Irradiation Declaration</b>	We declare that all our products, purchased by and delivered by LenersanPoortman for food purposes, are free from GMO according to the regulations EU1829/2003 and EU 1830/2003 of the European Parliament and the Council.  We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.		
<b>Food Grade Declaration</b>	We hereby confirm that all food contact packaging conforms to the requirements detailed in Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. Furthermore all paper & plastic food contact packaging, i.e. paper bags, plastic containers/buckets and plastic liners used by, comply with Regulation (EC) 10/2011 and Regulation (EC) 1282/2011 relating to plastic materials and articles intended to come into contact with foodstuffs.		

**Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.  
 When purchased in quantities that need re-packaging, our allergen policies will apply.**

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO