mimea naturally good	**GENERIC SPECIFICATION**	Mimea Mauzo Ltd, 24 Maxwell Road, Woodston, Peterborough, PE2 7JD Tel: 03333552405 Email: info@mimea.co.uk Website: www.mimea.co.uk

Burdock Root Powder

Identification of the product

Product Code	BURDOC-ROO-POW
Botanical Name	Arctium lappa
Part used	Root
Ingredient declaration	Natural material
Appearance	Buff coloured powder
Flavour	Sweet
Odour	Slight
Country of Origin	China

Physical & Chemical

Loss on Drying	Max 15.00%
Total Ash	Max 15.00%
Foreign Matter	Max 5.00%

Microbiological Levels

E.Coli	Untested
Salmonella	Untested

Further Testing

Physical, Chemical & Microbiological Statement - Natural Products

This product is a generic specification for a natural material. These results cannot be guaranteed as only random testing is performed. Please contact us where specific guarantees are required.

Nutritional per 100g (if available)

Kcal	Unknown
Kj	Unknown
Protein	Unknown
Carbohydrates	Unknown
Sugar	Unknown
Fat	Unknown
Saturated fat	Unknown
Salt	Unknown
Fibre	Unknown

Product Suitability

Vegetarians	Yes - not certified	Halal	Yes - not certified
Vegan	Yes - not certified	Organic	No
Kosher	Yes - not certified		

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Allergen Information as per Reg. 1169/2011	Present in product	Handled by Mimea
Cereals containing Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut or their hybrid strains and products thereof	N	Y
Crustacea /Shellfish and products thereof	N	N
Egg and products there of	N	N
Fish and products there of	N	N
Peanuts and products there of	N	N
Soya and products there of	N	Y
Milk & dairy (including lactose) and products there of	N	N
Nuts: almond, hazelnut, walnut, cashew, pecan nut, brazil, pistachio, macadamia and queensland	N	Y
Celery/ Celeriac and products there of	N	Y
Mustard and products there of	N	Y
Sesame Seed and products there of	N	Y
Products containing Sulphur dioxide and sulphites >10mg/kg	N	Y
Lupin and products thereof	N	N
Molluscs	N	N

Allergen Statement

Unless otherwise stated in the table above, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. The Company does handle some nut and allergen products but follows careful handling and segregation procedures. However, due to the nature of the supply chain, it is impossible for the Company to absolutely guarantee that no cross contamination has taken place, at some point prior to delivery to our premises.

Packaging and labelling

This product is packed in food grade polyethylene bags, typically labelled with product name, botanical name, best before end, batch number, weight, country of origin.

Storage

Store in cool dry conditions, on pallets, out of direct sunlight, and free from infestation and ingress of moisture.

Typical shelf life

At least 12 months if stored unopened and in accorance with the storage conditions shown above. Please refer to the Best Before End date for the specific batch purchased

SDS/MSDS Statement

GMO Statement

As per legislation (EG) No. 1829/2003 and (EG) No. 1830/2003, to the best of our knowledge this product is neither genetically modified nor had it been produced using genetically modified organisms.

Non-Irradiation

To the best of our knowledge, the product neither is irradiated, nor treated with ethylene oxide or methyl bromide.

Further Information
None

Health and Safety Advice
None

Disclaimer
Natural product supplied may contain matter which is not in accordance with the specification. Up to 5% of the weight ordered may be made up of matter different to that specified. Nothing contained herein shall be construed to imply any warranty or guarantee as to its suitability for the Customers indended use. Customers must ensure they carry out any additional checks as applicable to their application of the product. The customer is solely responsible for compliance with any regulations relating to the onward sale of this ingredient or suitability for any intended use. The specific information contained on the Certificate of Analysis will always supercede any information contained in this specification.

Version Number	Date Created	Created by	Change
V1.0	09/11/2023	L Feher	First Issue
V2.0	01/12/2023	L Feher	Removed the Potential Usage