

	PRODUCT SPECIFICATION	
	PRODUCT NAME WILD FENNEL	

1) GENERAL DESCRIPTION

Product	<i>Foeniculum vulgare</i>
Origin	Italy

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	--- kj 31 kcal
Carbohydrate	7.00 g
• Sugar	- g
Protein	1.20 g
Fat	0.20 g
• Monounsaturated	- g
• Polyunsaturated	- g
• Saturated	- g
Potassium	414 mg
Sodium	52 mg
Calcium	49 mg
Magnesium	17 mg
Dietary fibre	3.1 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Seeds of the wild fennel, light tapered shape. Greenish to brownish in color.
Smell	Characteristic aromatic, no off smell.
Taste	Characteristic, no off taste
Foreign matter	Natural product: 0,5% max Clean product: 0,05% max
Size	<1 mm: 2% max >1 mm: 98% min
Humidity	10% max
Ashes	10% max
Essential oil	1,5 ml / 100 g min

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 500.000 ufc/g
E. Coli	< 10 ufc/g
Coliforms	< 100.000 ufc/g
Yeasts and Moulds	< 100.000 ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
-----	--------

	PRODUCT SPECIFICATION	
	PRODUCT NAME WILD FENNEL	

6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade
Net weight	15 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registry number	104-46-1 Empirical formula: C ₁₀ H ₁₂ O
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Anethole
Hazard statements	H317
Prevention precautionary statements	P280

10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certificazione prodotti biologici"
- Reg. CE 852/04 "Igiene dei prodotti alimentari"
- Reg. CE 1169/11 "Etichettatura, presentazione e pubblicità dei prodotti alimentari"
- Reg. CE 1935/04 "Materiali e oggetti destinati a venire a contatto con i prodotti alimentari"
- Reg. CE 1881/06 "Tenori massimi di contaminanti (nitrati, micotossine, metalli pesanti) nei prodotti alimentari"

	PRODUCT SPECIFICATION	
	PRODUCT NAME WILD FENNEL	

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020