

Product Specification

Marshmallow Leaves - Botanical

Product Code: 09MARL

Version: 01

Date: 11/11/14

Product Description	The cut and dried leaf of <i>Althaea officinalis</i> L.
Ingredient Declaration	Marshmallow Leaves
Flavour and Odour	Almost odourless, insipid taste
Appearance	Fluffy green leaves with visible stem parts
Country of origin	Middle/Eastern Europe

Product Profile	
Extraneous Matter %	<2
Foreign Matter %	2
Moisture %	<12
Total Ash %	<18
Acid Insoluble Ash %	<2
Microscopy	Numerous long, rigid covering trichomes with thick walls, sometimes united to form stellate structures. Anomocytic or paracytic stomata. Groups of parenchyma containing mucilage.
Macroscopy	The leaves are 7-10 cm long, greyish-green, brittle and densely pubescent on both surfaces. The lamina of the leaf is cordate or ovate with 3-5 shallow lobes and crenate or dentate margins; the venation is palmate.
Pesticides & Heavy Metals	Meets EU regulations

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Intolerance and allergen information

Cereal/Wheat Products	✘	Seafood and shellfish	✘	Egg products	✘	Fish and fish products	✘
Lupin (ie leguminous plants, lupin flour)	✘	Milk and Dairy Products	✘	Molluscs (including squid & octopus)	✘	Nut and nut products	✘
Peanuts and products thereof	✘	Soybean and products thereof	✘	Sesame seed and products thereof	✘	Celery and products thereof	✘
Mustard and products thereof	✘	Products containing Sulphur dioxide and sulphites >10mg/kg	✘	Animal products	✘	Preservatives	✘
Flavours	✘	Colours	✘		✘		✘
Details:							

Additional Information

Vegetarian	✓
Vegan	✓
Organic	✘
Kosher Suitable	✓

Storage & shelf life

Shelf Life	Typical shelf life is 2 years. Minimum guaranteed 1 year on delivery
Storage	Store in cool dry conditions away from direct sunlight
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable

Packaging

Pack Size	8Kg
Material	Kraft paper or poly woven sack

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Allergen Statement

JustIngredients supply a range of products which are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Milk and Dairy Products (Skimmed Milk Powder)
- Peanuts
- Soybeans
- Nuts - Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut.
- Celery
- Mustard
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as sulphur dioxide.

Pesticide Statement

JustIngredients do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

Organic materials are guaranteed free from pesticides through a chain of approval and supplier assurances.

Micro Statement

This product product has not been treated by heat. Herbs and spices are naturally sourced agricultural products which may contain naturally high microbiological flora. Where low levels of microorganisms are a specific requirements then customers are advised to use raw materials which have undergone a method of heat treatment to reduce the microbial load. JustIngredients will not accept responsibility for the incorrect application of products which result in final products being rejected.

Health & Safety

A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, goods must be cooked thoroughly before use. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our customer services at technical@justingredients.co.uk

Use in production:

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or re-sale to 3rd parties in original state or as a blend.

Terms of sale:

All sales are subject to our standard terms and conditions, a copy of which is available at the following web link, http://www.justingredients.co.uk/docs/JI_Terms_and_Conditions.pdf or available by request (post /email) by requesting to our customer services at technical@justingredients.co.uk