

Techincal Data Sheet

SPECIFICATION			
Product name: Saffron Extract			
Botanical Name	<i>Crocus sativus L.</i>	Part	Dried Stigmas
Origin	China	Extract Ratio:	5:1
Source of Raw Materials	China	Solvent Used	Water
Item	Standard	Analysis Method	
Appearance	Orange-red fine powder	Visual	
Odor & Taste	Characteristic	Organoleptic	
Typical Analysis			
Identification	Compliant with standard reference	TLC	
Crocins	≥2%	HPLC	
Safranal	≥1.5%	HPLC	
Particle Size	95% pass through 80 mesh sieve	Sieve analysis	
Ash	≤5%	Ph. Eur. 2.4.16	
Loss on drying	≤5%	Ph. Eur. 2.2.32	
Residual solvents			
Water	/	/	
Contaminants			
Benzo(a)pyrene(ppb)	≤10µg/kg	(EU) 915/2023	
PAH4	≤50µg/kg	(EU) 915/2023	
Aflatoxin (∑ B1, B2, G1, G2)	< 4ppb	Ph. Eur. 2.8.18	
Aflatoxin B1	< 2ppb	Ph. Eur. 2.8.18	
Heavy metals			
Heavy metals	≤ 10ppm	ICP-MS	
Lead (Pb)	≤ 3.0ppm	ICP-MS	
Arsenic (As)	≤ 1.0ppm	ICP-MS	
Cadmium (Cd)	≤ 1.0ppm	ICP-MS	
Mercury (Hg)	≤ 0.1ppm	ICP-MS	
Microorganism			
Total Bacterial Count	<1000cfu/g	Ph. Eur. 2.6.12	
Total Molds Count	<100cfu/g	Ph. Eur. 2.6.12	
Salmonella	Negative/25g	Ph. Eur. 2.6.13	
E. coli	Negative/10g	Ph. Eur. 2.6.13	
Staphylococcus aureus	Negative/10g	Ph. Eur. 2.6.13	
Package	N.W. 25Kgs/fiber drum and two plastic bags inside.		
Shelf life	2 Year When Properly Stored		
Storage	Store in well-closed container at room temperature, protect from light, moisture and pest infestation.		

INGREDIENTS

An ingredient is defined in Directive 2000/13/EC on labelling: "ingredient means any substance including additives, used in the production or preparation of a foodstuff and still present in the finished product although possibly in a modified form" i.e all raw materials to produce the goods.

Please list all ingredients:

Ingredients/material composition	%	Country of origin
Saffron Extract	20%	China
Maltodextrin	80%	China

ORIGIN

Country of origin of the product::China					
Is a manufacturing process available		<input checked="" type="checkbox"/> YES		<input type="checkbox"/> NO	
Source of the product:		<input type="checkbox"/> Animal		<input checked="" type="checkbox"/> Plant	
		<input type="checkbox"/> Mineral origin		<input type="checkbox"/> Synthetic	
If animal, please answer the following questions.					
is BSE/TSE free		<input checked="" type="checkbox"/> YES		<input type="checkbox"/> NO	
Is the manufacturer registered to the European Commission		<input checked="" type="checkbox"/> YES		<input type="checkbox"/> NO	
Is the health certificate available for a food use		<input type="checkbox"/> YES		<input type="checkbox"/> NO	
If plant, please answer the following questions.					
Botanical name		Saffron Extract		Geographical origin	
				China	
Part of the plant		Dried Stigmas		Drug extract ratio	
				5:1	
Harvest method		Manual harvesting		Harvest period:	
				September to November	
Is the technical data sheet of the plant raw material available				<input checked="" type="checkbox"/> YES	
				<input type="checkbox"/> NO	
Are there any agents responsible for adverse effects				<input type="checkbox"/> YES	
				<input checked="" type="checkbox"/> NO	
If yes, please precise:					
Please precise the methods of eliminating risk constituents:					
Could you precise the treatments used on the plant harvesting?					
Irrigation	Fertilizers	Herbicides	Insecticides	Fungicides	Other
Yes	Yes	Controlled use	Controlled use	Controlled use	None

Could you precise the treatments /transformations after harvest?					
<input checked="" type="checkbox"/> Decontaminated plant(treatment used:			<input type="checkbox"/> Undecontaminated plant		
<input checked="" type="checkbox"/> Washing		<input checked="" type="checkbox"/> Drying		<input type="checkbox"/> Natural drying:	
				<input checked="" type="checkbox"/> Artificial drying	
Other:					
If mineral origin, please specify species					/
If syntheric, please specify species					/

GENETICALLY MODIFIED ORGANISMS-GMO

According to EU regulations EC/1829/2003 & EC/1830/2003

According to the EU regulations concerning the traceability and labelling of Genetically Modified Organisms (GMO), and the traceability of food products produced from GMO, we confirm that the product:

Contains ingredient(s) from Maize and/or Soya origin	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Contains no material which contains, consists of or is produced from authorized GMOs in proportion higher than 0,9%. This presence is adventitious or technically unavoidable	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
is GMO or contains or consists of GMOs	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
is produced from GMOs or contains ingredients produced from GMOs	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Contains ingredient(s) from other potential GMO-risk raw material(s) (rice, beet, cotton ...)	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
If Yes, please specify: o ingredient: o vegetable origin: o geographic origin:		
Contains no material which contains, consists of or is produced from evaluated GMOs in proportion higher than 0,5%. This presence is adventitious or technically unavoidable	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
For information about processing aids, is produced or contains ingredient(s) produced with GMOs or Genetically Modified Microorganisms processing aids (bacteria, yeast... or derived from GMOs or GMMs (including enzymes))	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
If yes, please specify:		
We confirm that the ingredient supplied is compliant in all respects with the Regulations N°1829/2003/EC and N°1830/2003/EC where applicable	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

According to Regulation (EU) No. 1169/2011 as regards of ingredients present in foodstuffs

Allergenic substances (Regulation EU 1169/2011 – Annex II)	Present in finished product	Present in the manufacturing site	Present on the same manufacturing line	Possible cross-contamination
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	NO	NO	NO	NO
Crustaceans and products thereof	NO	NO	NO	NO
Eggs and products thereof	NO	NO	NO	NO
Fish and products thereof	NO	NO	NO	NO
Peanuts and products thereof	NO	NO	NO	NO
Soybeans and products thereof	NO	NO	NO	NO

Milk and products thereof (including lactose)	NO	NO	NO	NO
Nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut)	NO	NO	NO	YES /NO
Celery and products thereof	NO	NO	NO	NO
Mustard and products thereof	NO	NO	NO	NO
Sesame seeds and products thereof	NO	NO	NO	NO
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/L expressed as SO ₂)	NO	NO	NO	NO
Lupin and products thereof	NO	NO	NO	NO
Molluscs and products thereof	NO	NO	NO	NO

NON IRRADIATION

According to UE Directive No.1999/2/CE

Has this raw material or one of its ingredients been irradiated or ionised	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
We confirm above non-irradiation statement is available	<input checked="" type="checkbox"/> YES	

NANOMATERIAL

According to Regulation(EU)No 1169/2011

Does this raw material contain or can be considered as engineered nanomaterial	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Does this raw material have been made with nanotechnology?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Does the product contain nanotechnology as defined by the French decree no.2012-232?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

RESIDUAL SOLVENTS

According to UE Directive 2009/32 modified by (UE)2010/59 and CPMP/ICH/283/95Q3C

Does the raw material contain any residual solvent	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
If yes, please give: percentage and name of each solvent used: / level of residual solvents: /		
Is the product in compliance with the UE Directive 2009/32	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Is the product in compliance with the ICH guidelines	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO

FOOD CERTIFICATE

Manufacturer's quality certificates:				
ISO 9001 <input type="checkbox"/>	HACCP <input type="checkbox"/>	ISO 14001 <input type="checkbox"/>	ISO 22000 <input type="checkbox"/>	<input checked="" type="checkbox"/> OTHER
Is the raw material Food Grade?			<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Can the product be used in baby food(Directive 2006/141/CE)?			<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Does the product comply with the UE Regulation No231/2012 about additives?			<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Is the product complying with a Pharmacopeia monography?			<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

Is the product complying with the UE Regulation No.1334/2008 about flavourings?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Was the product used in the European food industry before May 1997?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
If no,could you provide an authorisation (according to Regulation 258/97/EC)?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
Are stability studies available?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO

CONTAMINANTS

Is the product conforming to UE regulations No 2023/915 setting maximum levels for certain contaminants in foodstuffs,as amended?		<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Contaminants	Tested?	Result	
Pesticides (multi-residue)?	Yes	Complies with EU 396/2005	
Dioxins and dioxin like PCBs?	NO	Not routinely tested	
Heavy metals	YES	Complies (≤ 10 ppm)	
PAHs(PAH4)	YES	Complies with EU 915/2023	
Benzo[a]pyrens?	YES	Complies with EU 915/2023	
Mycotoxins (Aflatoxins, OTA)	YES	Complies with EU 915/2023	
3-MCPD	NO	Not applicable	
Doping like substances? http://list.wada-ama.org/	NO	Not applicable	

FOREIGN BODIES

Which material do you use in order to fight against the foreign bodies			
	Presence?	Test frequency	Where is it located on the process line?
Magnet	YES	Continuous	Raw material intake / processing line
Metal detector	YES	Each batch	Before packaging
Sieve	YES	Continuous	During processing
Filter	YES	Continuous	Extraction / filtration stage
X-ray detection	NO	N/A	N/A
Other(please specify)			

PACKAGING

Is the packaging material approved as food grade according to regulations 1935/2004,10/2011 and 1282/2011?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Do you guarantee the packaging traceability according to regulation 1935/2004(art 17)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Can you guarantee that the product and its packaging supplied t(do not contain Phtalates?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Can you guarantee that the product and its packaging supplied to do not contain ITX? (A packaging contaminant:Isopropylthioxanthone(ITX)found in dairy products)	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Can you guarantee that the product and its packaging supplied tos do not contain BisphenolA(BPA)?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Do you add desiccant bags during packaging process? If so,where do you mention it:.....	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO



SmartHerb

Can you provide migration test in order to guarantee packaging safety?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO

DISTRIBUTOR/MANUFACTURER CHANGE CONTROL STATEMENT OF COMMITMENT

We will notify you of any changes which may have an impact on the quality of the product, when the supplier/manufacturer informs us:

- Supplier, manufacturer or raw material origin change/
- Raw material quality change
- Manufacturing process change
- Manufacturing site change
- Equipment and/or critical premise change
- Subcontractor set up
- Subcontractor change
- Method of analysis change
- Release specifications change
- Raw material reference change
- Identification change
- Packaging unit and/or labelling and/or packaging change
- Appearance and/or content of certificate of analysis change/
- Supplying stop

Flow Chart

raw material



Safety Data Sheet

