

FOOD SAFETY MANAGEMENT SYSTEM



P.2.1.1 STEAM TREATED POPPY SEEDS SPECIFICATIONS

Review 04
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Date: 17/10/2023

1. GENERAL INFORMATION

NAME OF THE PRODUCT	Steam treated poppy seeds
VARIETY	<i>Papaver somniferum nigrum</i>
COUNTRY OF ORIGIN	Spain
INTENDED USE	This product is sold "business to business" (not intended to be sold directly to final consumers) as a bakery ingredient.
PROCESS	The poppy crop is received and separated using a trommel screen, destoners and gravity tables; then, it's pre-cleaned using the same equipment. Finally, the pre-cleaned seeds are cleaned using vibratory sifters, air flow columns and gravity tables. The result is a 99,90% pure product, which is further treated with steam (≈110°C/90-110s) by an approved process supplier.
LOT CODE	COMXX-0YY + PROCESS SUPPLIER LOT XX: Last two digits of the crop year YY: Correlative number within the crop year.

2. PHYSICAL CHARACTERISTICS

COLOUR	Dark blue/Black
TASTE	Slightly nuts taste, not rancid, not bitter.
APPEARANCE	Kidney shaped
SIZE	0,88-1,23 mm
HUMIDITY	≤ 10%
a_w	0,50 - 0,70
PURITY	≥ 99,90%

3. NUTRITIONAL VALUES (typical values per 100 g)

ENERGETIC VALUE	2167/525 kJ/kcal	Calculated
FAT	42.33 g	Analysis
of which		
saturated	5.58 g	
monounsaturated	10.73 g	
polyunsaturated	26.02 g	
CARBOHYDRATES*	2.90 g	Calculated
of which		
total sugars	1.60 g	Analysis
added sugars		Calculated
FIBER	22.80 g	Analysis
PROTEIN	21.77 g	Analysis
SALT	0.010 g	Analysis
SODIUM	4.02 mg	Analysis
ASH	6.93 g	Analysis
CALCIUM	1.70 g	Analysis
POTASSIUM	0.5 g	Analysis
IRON	61 mg	Analysis
VITAMIN D	< 1.0 µg	Analysis
CHOLESTEROL	0 mg	Literature* ₂
TRANS FAT	0 mg	Literature* ₂

*Carbohydrates = Available carbs. "Carbohydrates" do not include fiber. Total carbs = 2.90 + 22.80 = 25.7

*₂: USDA FoodData Central

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4. CHEMICAL PARAMETERS

HEAVY METALS	
Cadmium	< 1 mg/kg*
Lead	< 1 mg/kg
Mercury	< 0,02 mg/kg (Regulation 396/2005)
PESTICIDES	
According to EU regulations (Regulation 396/2005)	
ALLERGENS	
Free of LeDa (ALBA) list	
AFLATOXINS	
Aflatoxin B1	< 2 µg/kg
Aflatoxin (B1, B2, G1, G2)	< 4 µg/kg
ALKALOIDS	
Analyses of typical values available on request	

*Commission Regulation (EU) 2021/1323 amending Regulation (EC) 1881/2006 as regards maximum levels of cadmium in certain foodstuffs sets a maximum limit of 1,20 mg/kg of Cadmium in poppy seeds.

*²These poppy seeds come from poppy varieties specifically grown for pharmaceutical purposes. The natural presence of traces of alkaloids (morphine, codeine, thebaine, ...) is unavoidable due to the dust released from the plant during the harvest and storage. Depending on the variety, the distribution of the alkaloids will vary, and levels cannot be guaranteed because of the product heterogeneity. To comply with EU Regulation 2021/2142 (only applicable to companies that place products on the European market), a risk assessment must be done having into account the specific recipe, the heat treatment applied, etc.

5. MICROBIOLOGICAL PARAMETERS

MICROBIOLOGICAL STANDARDS	
Total Plate Count	< 10 ⁵ ufc/g
Yeasts & Molds	< 10 ² ufc/g
Escherichia coli	< 10 ufc/g
Salmonella	Absent in 375g
Listeria*	< 200 ucf/g
Bacillus cereus	< 10 ³ ucf/g

*Commission Regulation (EC) No 2073/2005

6. OTHER INFORMATION

- FREE OF INSECTS (FUMIGATED WITH ALUMINIUM/MAGNESIUM PHOSPHIDE)
- NO GMO
- KOSHER CERTIFIED
- SUITABLE FOR VEGETARIANS
- SUITABLE FOR VEGANS
- SUITABLE FOR COELIAC

7. PACKAGING AND LABELLING

PACKAGING	NET WEIGHT	USUAL PRESENTATION*
PAPER BAGS	25 kg	8-9 layers pallets
	50 lb	9 layers pallets
PLASTIC BAGS (under request)	25 lb	In a carton

*There is always a cardboard layer between the pallet and the packaging; the pallets are wrapped with a plastic wrap.

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PAPER BAGS

Lot (Alphanumeric code)

Name of the product:

Origin:

Net weight:

Manufacturer:

Best before:

Usually the label layout (especially in the case of paper bags) is agreed with the client depending on their requirements. The label shall contain, **at least, the name of the company (either Alcaliber or the customer's name), the net weight, the lot number and the name of the product.*

8. STORAGE

- KEEP IN A COOL AND DRY PLACE
- 24 MONTHS OF SHELF LIFE FROM THE TREATMENT. AFTER THAT, THE PRODUCT IS STILL SAFE AND IT CAN BE CONSUMED; HOWEVER, THE TYPICAL ORGANOLEPTIC PROPERTIES ARE NOT GUARANTEED FROM THAT POINT ON.

Signed:



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