



CRANBROOK FLAVOURS

a true taste sensation

PRODUCT SPECIFICATION

Doc No	8.5.1.3
Rev No	4
Page No	1

Product Name	Coriander Ground	Product Code	EJ0018
Status (please tick)	New product	Existing product	<input checked="" type="checkbox"/>

1. Supplier Information

Company Name	Cranbrook Flavours
Trading Name	Cranbrook Flavours (Pty)Ltd
Business Address	16 Spartan Road, Spartan Ext 20. Johannesburg.
Postal Address	P.O. Box 1644, Edenvale, 1610.
Technical Contact Person	Holley Lawson
Position Title	Savoury Lab Manager
Phone	011-398-6000
Cell phone (mobile):	n/a
Email	holley@cranbrookflavours.com

1.1. Manufacturer(s) or producer(s) information

Company Name	Site of Manufacture or production (City & Country)
Cranbrook Flavours (Pty)Ltd	16 Spartan Road, Spartan Ext 20. Johannesburg.

2. Cranbrook Flavours Declaration & Disclaimer

2.1. Legal conformity

This product is suitable for use in foods and conforms with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.

2.2. Confidential Disclaimer

This documentation and the information regarding this product are the property of Cranbrook Flavours (Pty) Ltd and must be kept confidential between the Supplier and Client and cannot be distributed to any other institution.

2.3. Legal Disclaimer

It is the responsibility of the purchaser to conform to legal requirements and quality assurance, even though our product has been approved by our quality department

Co Reg No. 2019/481356/07

VAT No: 4490234970

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Doc No	8.5.1.3
Rev No	4
Page No	2

3. Product Specifications Information

Product Description	Free Flowing Powder
Legal Description/Suggested Labelling Description	Spice
Ingredient Declaration: Coriander	
Source: Plant	
Botanical Name : Coriandrum Sativum	
Type of Manufacture : Milling	
Processing Aids: N/A	

3.1. Specifications

Physical Specifications

Test/Parameter	Specification	Test Method
Colour	Light Brown To Tan	Organoleptic analysis
Taste	Typical Coriander	Organoleptic analysis
Texture	Free Flowing Powder	Organoleptic analysis
Odour	Slightly Fragrant	Organoleptic analysis

Microbiological Specifications

Test/Parameter	Specification	Test Method
Total Plate Count	10 ⁶ cfu/g	(Outsourced)
Escherichia Coli	ND/20g	(Outsourced)
Staphylococcus	ND/20g	(Outsourced)
Clostridium Perfringes	ND/20g	(Outsourced)
Salmonella	ND /25g	(Outsourced)
Bacillus Cereus	<10 ³ cfu/g	(Outsourced)
Yeast And Mould	<10 ⁴ cfu/g	(Outsourced)
Coliforms	<10 ³ cfu/g	(Outsourced)

4. Country of origin

Statement (Select 1 option only)	Insert Country Below	Specify % Imported Ingredients	Specify Country / IES of Imported Ingredients
Produce of			
Made in			
Made in	South Africa	From local and 100%	India

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Doc No

8.5.1.3

Rev No

4

Page No

3

			Imported ingredients		
	Other - specify				

Compositional Information-Allergens, Genetic Modification, Nano, etc.

Mandatory Advisory or Warning Statements and Declarations

Food / Component	Present Yes / No
Aspartame	No
Glutamates (MSG)	No
Tartrazine	No
Phytosterol esters / stanols	No
More than 10% of final product irradiated	No
Herbal and botanical extracts <i>If 'yes' please specify-Botanical (Garlic, Onion)</i>	No
Isomaltulose	No
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol). <i>If 'yes' please specify type/s and levels</i>	No
Does this product contain GMO Material	No

Genetically Modified Organism Statement

This is to certify that, to the best of our knowledge the above-mentioned products do not contain raw material that originate from a genetically modified organisms as defined in the guidelines 2001/18/EC. The above products comply with Genetically Modified Organisms Act, 1997 (Act no, 15 of 1997) and consumer protection act, 2008 (Act no, 68 of 2008). The act indicates that only goods containing 5% or More GM components or ingredients must be labelled as "Contains Genetically modified ingredient or Components" which is not the case with this product.

5. Declaration of allergens

Food	Yes * / No	*If Yes, additional information must be inserted where prompted	Cross Contact Details	
			Present on same line Yes/ No	Present in same Facility Yes/ No
Cereals containing gluten & their products namely, wheat, rye, barley, oats, spelt & their	No	Specify name of cereal and type of derivative/s:	No	Yes

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8.5.1.3

Rev No

4

Page No

4

hybridized strains		Has the product been rendered gluten free by processing (no detectable gluten)? <input type="checkbox"/> Yes <input type="checkbox"/> No		
		Has the product been rendered free of all wheat proteins by processing? <input type="checkbox"/> Yes <input type="checkbox"/> No		
Crustacea & crustacean products (shrimp, prawn, crab, lobster and crawfish or crayfish)	No	Specify name. (common & scientific) of Crustacea and type of derivative / s:	No	No
Molluscs & mollusk products (abalone or perlemoen, calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles)	No	Specify name. (common & scientific) of Molluscs and type of derivative/s:	No	No
Egg & egg products	No	Specify type of egg derivative/ s:	No	Yes
Fish & fish products (Including fish oils)	No	Specify name (common & scientific) of fish and type of derivative/s:	No	No
Milk & Milk products	No	Specify type of milk derivative/ s:	No	Yes
Peanuts & peanuts products (including peanut oil)	No	Specify type of peanut derivative/s:	No	No
Soybeans & their products (including soybean oils)	No	Specify type of soybean derivative/s:	No	Yes
Tree nuts & their products (excluding coconut & pine nut)	No	Specify name/ s of tree nuts and type of derivate/s:	No	No

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Doc No	8.5.1.3
Rev No	4
Page No	5

Sulphites	No	Total level of sulphites in product (mg /kg):	No	Yes
		Total level of added sulphites in product (mg/kg)		
		Specify type of added sulphite/s and additive number/s		

5.2 Allergen Cross Contact

Cranbrook Flavours has addressed the issue of cross contact from allergen causing components

This is done through validated procedure:

Validated Cleaning Procedures (swabs, visual)

Documented Procedures and Controls

Production Scheduling

Staff Training

Isolated Storage of allergens? (Allergens must also be separated from each other)

6. Dietary Suitability

	Yes / No	Additional information must be inserted where prompted.
Halaal Certified	Yes	
Halaal Suitable	Yes	
Kosher Certified	Yes	
Kosher Suitable	Yes	

7. Additional Consumer Information Requirements

Food / Component	Yes*/No	*If YES additional information must be inserted where prompted
Beef (or bovine)	No	Specify type/s of beef (or bovine) derivative/s:
		Does the cattle feed exclude animal derived products?
		Are growth hormones used?
		Specify country/ies of origin:
Chicken	No	Specify type/s of chicken derivative/s:



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Doc No	8.5.1.3
Rev No	4
Page No	6

		Does the chicken feed exclude animal derived products?	
		Is routine antibiotics used as a growth promoter during the chicken production?	
		Specify source of chicken products (i.e. country and city):	
Pork	No	Specify type/s of pork derivative/s:	
		Does the pig feed exclude animal derived products?	
		Specify country/ies of origin:	
Gelatine	No	Specify name, type & Halaal status:	
Eggs	No	Liquid egg <input type="checkbox"/>	Shell egg <input type="checkbox"/>
		Free range <input type="checkbox"/>	Barn / cage <input type="checkbox"/>
		Pasteurized <input type="checkbox"/>	Other <input type="checkbox"/>
Fruit and vegetables	No	Used unpeeled <input type="checkbox"/>	Waxed <input type="checkbox"/>
Milk and milk products	No	Is rBST used to produce the milk?	
Antioxidants	Added BHA	N/A	
	Added BHT	N/A	
	Added TBHQ	No	
	Other Antioxidants	N/A	Specify Antioxidant/s:
Flavor Enhancers	No	Specify flavor enhancer/s and additive number/s:	
Alcohol (Residual)	No	Specify level % v/v:	
Added Fats & Oils	Animal	No	Specify type of fats & oils:
			If applicable specify the name of any process used to alter the fatty acid composition:
	Vegetable	No	Specify types of fats & oils:

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Doc No

8.5.1.3

Rev No

4

Page No

7

			If applicable specify the name of any process used to alter the fatty acid composition:
Allium Genus (Onion, garlic, spring onion, leek, chives etc.)	No	Specify name and type of derivative/s:	
Preservatives	No	Specify type/s of preservative/s, additive number/s and level/s in mg/kg:	
Seeds (sunflower, poppy, cottonseed, etc.)	No	Specify name and type of derivative/s:	
Yeast & Yeast Products (including yeast extracts)	No	Specify type of yeast product/s:	
Herbs	No	Specify name of herb/s:	
		Irradiated <input type="checkbox"/>	
		Herb <input type="checkbox"/>	Herb oil/ extracts/oleoresins
Spices	Yes	Specify name of spice/s:	
		Spice <input type="checkbox"/> x Coriander	Spice oil /extracts/Oleoresins Extracts & Oleoresins
Hydrolyzed Vegetable Proteins	No	Specify type/s of protein sources (e.g. maize or Soya):	
Added Flavourants (If the product is a flavor, answer Yes)	No	Specify type of flavor/s:	
		Natural <input type="checkbox"/> Natural Identical <input type="checkbox"/> Artificial <input type="checkbox"/>	
Added Colourants (If the product is a colour, answer YES)	No	Specify Type/s	Specify Name and Additive number/s
		Natural <input type="checkbox"/>	
		Artificial <input type="checkbox"/>	
		Azo dye <input type="checkbox"/>	

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Doc No	8.5.1.3
Rev No	4
Page No	8

		Not Defined <input type="checkbox"/>	
Added Salt (If the product is salt, answer Yes)	No	Specify type of salt (e.g. Sea, mined, etc.)	
		Is salt iodated according to SA legal requirements?	
Added Sugar (If the product is sugar, answer Yes)	No	Specify type of sugar	
Honey & Honey products	No	Specify type/s of honey or honey derivative/s:	
		Badger Friendly <input type="checkbox"/> Irradiated <input type="checkbox"/> Antibiotics used <input type="checkbox"/>	
		Country of origin?	

8. Food Irradiation / Sterilization / Microbial Reduction Steps

Has this product or any of its components been treated with:	Yes* / No	* If Yes, additional information must be inserted where prompted
Microbial reduction heating	No	Specify time and temperature:
Steam Sterilization	No	Specify treated ingredient/s:
Ionizing Radiation	No	Specify treated ingredient/s:
Ethylene Oxide	No	Specify treated ingredient/s:
Other fumigants or sterilant/s:	No	Specify fumigant/s or sterilants:
		Specify treated ingredients:

9. Contaminants & Residues (Pesticides / Heavy metals / Veterinary residues / Marine Biotins, etc.)

This product complies with:	Yes / No
NO. 119 of 10 February 2020: Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs	Yes
R.1809 of 3 July 1992: Regulations governing the maximum limits for veterinary medicine and stock remedy residues that may be present in foodstuffs	N/A
R.990 of 6 September 2016: Regulations relating to Maximum Levels for Metals in Foodstuffs	Yes
R.491 of 27 May 2005: Regulations relating to Marine Biotoxins	N/A
R.987 of 5 September 2016: Regulations governing tolerances for fungus-produced toxins in foodstuffs (mycotoxins)	Yes

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Doc No	8.5.1.3
Rev No	4
Page No	9

R.911 of 28 September 2001: Regulations governing certain solvents in foodstuffs (benzene and methanol)	Yes
R1425 of 17 November 2016: Regulations relating to miscellaneous additives in foodstuffs	Yes

10. Storage, Transportation & Coding Information

Storage

Recommended Storage Conditions	Unopened	Store in tightly closed containers and avoid exposure to moisture, heat, light
	Opened	Store in a cool dry place. Use the contents of opened containers as soon as possible to prevent moisture absorption.
Shelf life	Unopened	Up to 12 months when stored under optimum conditions.
	Opened	Up to 12 months when stored under optimum conditions.
Recommended Transportation requirements:		Dry and clean

Packaging

Pack Size- Net Weight or Net Volume:	25kg		
Pack type/unit	Polywoven bag with clear food grade inner liner		
Sealing method	Thread		
Tamper Evidence	Cable tier		
Is the product double bagged?	Yes	✓	
Are potential foreign objects such as staples avoided in packaging?	Yes	✓	

Coding

Please specify type of Code/s (Best Before, Use By date, Date packed, Julian code etc.)	Product code and production date		
Please specify method of coding (sticker. Embossed, inkjet, stamped etc.)	Sticker		
Format of Code (Insert an example of the product code)	EJ0018		
Please indicate the translation of the code specified above (if relevant).	Represents a spice		
Is the coding ink food grade? (if in contact with the food product). N/A			

Questionnaire completed by:	Samukelisiwe Mlambo
Signature:	
Position:	Quality Assurance Technologist

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Rev No	4
Page No	10

Date of completion:

04.03.2025

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