



Lemon Pepper - Product Specification

| PRODUCT INFORMATION | |
|----------------------------|--|
| Product Description | A blended mixture of Black Pepper, Lemon Peel & Citric Acid |
| Product Code | 11LP |
| Ingredient Declaration | Black Pepper 18#, Lemon Peel, Citric Acid |
| Flavour and Odour | Pungent, citrus and characteristic |
| Appearance | A free flowing, granular product with visible black skin of pepper and yellow lemon peel, lemon peel skin and white pith |
| Country of Origin | Produce of more than one country |
| Country of Manufacture | UK |

| PRODUCT PROFILE | |
|---------------------------|------------------------|
| Particle Size | 0.1mm - 1.5mm |
| Extraneous Matter % | <1 |
| Foreign Matter % | <1 |
| Metal Detection (minimum) | Passed through magnets |
| Moisture % | <13 |
| Total Ash % | <8 |
| Acid Insoluble Ash % | <2.5 |
| Aflatoxin B1 | <5 (µg/kg) |
| Aflatoxin B1 + B2 +G1+G2 | <10 (µg/kg) |
| Ochratoxin | <15 (µg/kg) |
| Pesticides & Heavy Metals | Meets EU regulations |

| MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED | |
|--|-----------------|
| E Coli /g | <100 |
| Salmonella /25g | Negative in 25g |



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| NUTRITIONAL INFORMATION / 100G | |
|--------------------------------|---------|
| Energy kcal | 305.33 |
| Energy kJ | 1278.13 |
| Protein (g) | 9.52 |
| Fat (g) | 3.8 |
| of which Saturates (g) | 0.83 |
| Carbohydrate (g) | 70.23 |
| of which Sugars (g) | 0 |
| Fibre (g) | 12.65 |
| Sodium (mg) | 0 |
| Salt (g) | 0 |

| INTOLERANCE AND ALLERGEN INFORMATION | |
|--|--|
| Please ensure you have read our Allergen Policy statement available here . | |
| Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product. | |
| Cereal/Wheat products | |
| Nut and nut products | |
| Peanuts and products thereof | |
| Soybean and products thereof | |
| Sesame seed and products thereof | |
| Mustard and products thereof | |
| Milk and Dairy Products | |
| Products containing Sulphur dioxide and sulphites >10mg/kg | |
| Celery and products thereof | |
| Molluscs (including squid and octopus) | |
| Seafood and shellfish | |
| Egg products | |
| Fish and fish products | |
| Lupin (ie leguminous plants, lupin flour) | |
| Colours | |
| Flavourings | |
| Preservatives | |



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ALLERGEN STATEMENT

Cotswold Ingredients supplies a range of products that 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 Cotswold Ingredients and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email technical@cotswoldingredients.co.uk.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION

Key: ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email technical@cotswoldingredients.co.uk.

| | |
|-----------------------|---|
| Vegetarian (Suitable) | ✓ |
| Vegan (Suitable) | ✓ |
| Organic (Certified) | |
| Kosher (Suitable) | ✓ |

Storage & shelf life

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



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PESTICIDE STATEMENT

Cotswold Ingredients 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 Cotswold Ingredients and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by Cotswold Ingredients. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

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/consumption**. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team technical@cotswoldingredients.co.uk

HEAT TREATMENT

This product has not been heat treated by the manufacturer. Herbs and spices are naturally sourced agricultural products, which may contain naturally high microbiological flora. This product is not sterile. Where low levels of microorganisms are a specific requirement, then customers are advised to use raw materials which have undergone a method of heat treatment to reduce the microbial load. Buyers should seek further information from our technical team by emailing technical@cotswoldingredients.co.uk. Cotswold Ingredients will not accept any responsibility for the incorrect application of products which result in final products being rejected. (See also 'Use in Production' clause below.)

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 resale to 3rd parties in original state or as a blend.

TERMS OF SALE

All sales are subject to our terms and conditions. For a copy please email sales@cotswoldingredients.co.uk.



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For internal use only. Please contact technical@cotswoldingredients.co.uk if you require a signed specification.

| For and on behalf of Supplier: Cotswold Ingredients. | | For and on behalf of Customer |
|--|---|-------------------------------|
| Signature: |  | |
| Print Name: | Jess Kenyon-May | |
| Position: | Technical & Compliance Coordinator | |
| Company name: | Cotswold Ingredients | |
| Date: | 17/03/2026 | |