



## Certificate of Analysis

Product Description	Spirulina Powder
Batch No	4381501
Best Before End	December 2022
Country of Origin	China

<b>Microbiological Parameters</b>	<b>Specification</b>	<b>Result</b>
Total Viable Count	No Guarantees	25,000
E.Coli	< 100	< 10
Salmonella in 25g	Not Detected	Not Detected
Yeasts	No Guarantees	< 10
Moulds	No Guarantees	< 10

The information above may have been supplied by an approved supplier and confirms the testing that has been carried out to confirm the product meets the agreed specification. Testing is carried out in the supplier's 'in house' laboratory or is sent for external analysis as appropriate; the supplier details have been obscured to maintain confidentiality.

Version: 02



## SPIRULINA POWDER

### Genetic Modification Policy Statement

We, MADAR Corporation Ltd, hereby declare that, to the best of our knowledge, the above mentioned material supplied by us does not contain any ingredients from GM sources.

Ingredients are internally sourced by approved suppliers. Information is gathered to give assurances that genetically modified organisms are not part of the supply chain. This gives confidence that products JustIngredients purchases are grown and sold as GM free, however we cannot guarantee absolute freedom from adventitious contact with GM materials, which are out of our control

Customers will be alerted immediately of any GM issues relating to products supplied




MSDS – Spirulina Powder

Identification	Spirulina Powder
Hazard identification	Non-hazardous
Composition	Spirulina Powder 100%
First aid measure	Eyes – Wash eyes thoroughly with water Inhalation – Large amounts of dust may cause respiratory discomfort – Move to fresh air
Firefighting measures	Normal firefighting precautions
Accidental release measures	Clean up spillage and remove to waste container. Clean area with water
Handling and storage	Store in a dry place.
Exposure controls/ personal protection	Ensure good ventilation of the work situation. Normal work hygiene practices
Physical and chemical properties	Powder
Stability and reactivity	The product is stable.
Toxicological information	Non-toxic
Ecological information	Not available
Disposal considerations	Dispose in line with local regulations
Transport information	By road, rail, ship, air but with clean and sound condition and full covered or airtight containers to protect from moisture, insects and rodents
Regulatory information	None known
Other information	None

MSDS Version 01 08/08/17 Spirulina Powder

## Spirulina Powder - Product Specification

PRODUCT INFORMATION		
Product Description	The dried thallus of <i>Athrospira platensis</i>	
Product Code	HESPIR	
Ingredient Declaration	Spirulina	
Flavour and Odour	A typical fishy smell of seaweed – Due to crop fluctuations there could be colour variation from lot to lot.	
Appearance	A fine dark green free flowing powder seaweed – Due to crop fluctuations there could be taste variation from lot to lot.	
Country of Origin	China	
PRODUCT PROFILE		
Particle Size	95% to pass through an 80 mesh sieve	
Extraneous Matter %	<2	
Moisture %	<7	
Total Ash %	<7	
Pesticides & Heavy Metals	Meets EU regulations	

Version: 1  
Date: 03/05/2018

## Spirulina Powder - Product Specification

INTOLERANCE AND ALLERGEN INFORMATION	
<p><b>Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.</b></p>	
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	
Animal products	
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	



## Spirulina Powder - Product Specification

### ALLERGEN STATEMENT

MADAR Corporation Limited 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 MADAR Corporation Limited 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@madarcorporation.co.uk](mailto:technical@madarcorporation.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	
<b>Key: ✓ Indicates that the product has the relevant certification and certificates</b>	
Vegetarian	✓
Vegan	✓
Organic	
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.



## Spirulina Powder - Product Specification

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### PESTICIDE STATEMENT

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

### 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@madarcorporation.co.uk](mailto:technical@madarcorporation.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@madarcorporation.co.uk](mailto:technical@madarcorporation.co.uk). MADAR Corporation Limited 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 3<sup>rd</sup> parties in original state or as a blend.