

Product Specification.

Section One:			
Product Name:		DRIED PARSLEY	
Legal Product Description:		Flat parsley leaves, <i>Petroselinum ortense</i> , dried, and rubbed	
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):		100% dried flat parsley leaves	
Specification status:		<p>UNCONTROLLED – Whilst every effort is made to keep information up to date, this specification is published utilising supply chain data and so to the best of our knowledge is correct at the time of publication, but subject to change. Whilst we endeavour to keep all such parties' updated, the information remains uncontrolled and we, the brand owner, reserve the right to amend product data without prior notice.</p>	
Case x Pack Size:	6 x 115g	Richard Whittaker/James Brown/Pure Gluten Free Product Code:	JB016PAR6x110
Section two:			
Manufacturing site name & address:		Richard Whittaker Ltd, Rochdale Greater Manchester. OL16 2UZ www.richard-Whittaker.com www.pureglutenfree.co.uk	
GFSI Accreditation:		BRC Food Safety.	
Contact Details:			
Name:	Shaun Clegg	Name:	Sarah Whittles
Job Title:	Quality Manager	Job Title:	QA
Email:	QC@Richard-Whittaker.co.uk	Email:	sarah.whittles@richard-whittaker.co.uk
Phone:	01706 341 700	Phone:	01706 341 700
Section Three:			
Packaging:			
Outer Case Dimensions LWH: (If applicable)	360x230x130mm	No Cases / layer x layers / pallet:	13 cases per layer 10 high 130 cases to a pallet
Outer Case Weight (empty) & Material:	Tray 46g Cardboard	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.7m
Inner Pack Dimensions LWH:	Cylindrical Jar 119.5 x 126.7mm Lid 112.2 x 20.7mm	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	Jar 52.5g PET (PCR50%) Lid PP 25.5g includes: Liner cardboard 4g, aluminium 0.8g
Net Weight (excluding packaging) per case:	1.2kg	Gross Weight (including packaging) per case:	1.753kg
Country (countries) of Origin:	UK	Country of Manufacture:	UK
Batch Format:	YYMMDD	Production Shelf Life:	24 months from production
Outer Barcode:	5033897103382	Inner Barcode:	5033897107496
Storage conditions:	Ambient Conditions. Store in a cool, dry place in well-sealed packages, away from sunlight and odorous substances. Untreated product ensure it is cooked before consumption.		
Section Four:			
ALLERGEN INFORMATION:			
Allergen:	Present in Product Y/N:	Present in Factory Y/N:	Procedures in place to eliminate cross contamination Y/N (provide evidence):
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	See allergen policy for further information.
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/N	Y/N	See allergen policy for further information.
Peanuts:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.

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Nuts (including all derivatives & oils):	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Sesame & Sesame Derivatives:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/N	Y/N	See allergen policy for further information.
Egg & Egg Products:	Y/N	Y/N	See allergen policy for further information.
Fish & Fish Derivatives:	Y/N	Y/N	See allergen policy for further information.
Soya & Soya Derivatives:	Y/N	Y/N	See allergen policy for further information.
Celery & Celery Derivatives:	Y/N	Y/N	See allergen policy for further information.
Sulphites >10ppm:	Y/N	Y/N	See allergen policy for further information.
Molluscs:	Y/N	Y/N	
If there is a risk of cross contamination from an ingredient not declared within the ingredients list, please indicate:			No
Is the product produced in a nut free area?	Yes	Is the product suitable for Coeliacs?	Yes
Is the product suitable for vegetarians?	Yes	Is the product suitable for Vegans?	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product certified for a Halal diet?	Not certified
Does the product contain any GM protein or DNA? (If yes please identify)			No

Section Five:

Metal Detection:	Due to aluminium content of induction, tamper evident seal, metal detection is not possible		
<i>Organoleptic information as sold:</i>			
Appearance:	Rubbed leaves		
Aroma:	Fragrant characteristic		
Colour:	Dark to mid Green, occasional brown		
Texture:	Dried irregular flakes		
<i>Organoleptic information as consumed:</i>			
Appearance:	Leaf fragments		
Flavour / Aroma:	Typical of parsley		
Colour:	Dark to mid Green		
Texture:	Soft when whetted		

Section Six:

<i>Acceptable Product Image</i>	
As sold	
	
<i>Product Label and Pack</i>	

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Section Seven:

Microbiological Data

	Unit	Target	Max / Reject
T. V. C	Cfu/g	<1,000,000	1,00,000
E. Coli	Cfu/g	<100	100
Salmonella	Not detected in 25g	Absent	Detected
Yeast	Cfu/g	<100,000	>100,000
Mould	Cfu/g	<100,000	>100,000

This product is a natural herb and has not been subjected to any form of heat treatment or sterilisation. Users should establish the suitability of the ingredient with regard to their own processes/uses. Care should be taken to ensure that the product is thoroughly heated through either during cooking or before use.

Section Eight:

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	1220 / 292	Calculated
Fat M	5.5g	Calculated
Of which saturates M	1.4g	Calculated
Carbohydrate M	21.3g	Calculated
Of which sugars M	7.3g	Calculated
Fibre	26.7g	Calculated
Protein M	22.4g	Calculated
Salt M	1.13g	Calculated

Where M = Mandatory declaration

Nutritional values provided above can be drawn from either product analysis at source or via an independent UKAS accredited laboratory at our expense, or they may have been calculated using historical and reference information. Actual results may differ significantly on actual analysis and therefore figures should be used as a guideline only. Should this data be critical to your usage, then it is recommended that you undertake your own analysis

Section Nine:

Richard Whittaker Ltd		Customer	
Name:	Sue Rigby	Name:	
Job title:	QA	Job title:	
Date:	10 th Dec 2025	Date:	
Valid from:	15 th Nov 2025		
Sign:		Sign:	

Any specification supplied by or on behalf of Richard Whittaker Ltd shall be considered accepted unless we are notified in writing to the contrary within 7 working days. Product supplied shall conform to this specification.

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