

PRODUCT TECHNICAL DOSSIER

BIFIDOBACTERIUM LONGUM 100BN CFU/G

Product Code:

P31985

Raw Material Full Name:

Bifidobacterium Longum SP54

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Bifidobacterium Longum

This material is Food Grade:

✓

Vegan / Vegetarian Status:

✓

Limit/Range/Specification:

Min 100bn cfu/g

Country of Origin:

Europe

Country of Origin of the Manufacture:

Europe

Base Source/Start Material:

Freeze Dried Microbial Cultures

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Fermented

Compound Ingredients Origin, Function and Percentages:

Corn starch is used as carrier. Sucrose, sodium citrate (E331) and Trealose are used as Cryoprotectant.

Shelf Life from Date of Manufacture:

Minimum 18 Months

Storage Conditions:

Should be kept unopened below -17°C.



Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fluffy Powder

Colour:

White

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

No

Microbiological Test

Bacillus Cereus:

Max 100cfu/g

Coagulase Positive Staphylococcus:

Max 10cfu/g

Enterobacteriaceae:

Max 10cfu/g

Yeast & Moulds:

Max 10cfu/g

E.Coli:

Max 1cfu/g

Salmonella:

Absent/25g

Listeria Monocytogenes:

Absent/25g



Heavy Metals

Lead (Pb):

Max 3ppm

Cadmium (Cd):

Max 1ppm

Mercury (Hg):

Max 0.1ppm

There are no nuts in this recipe; however we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.



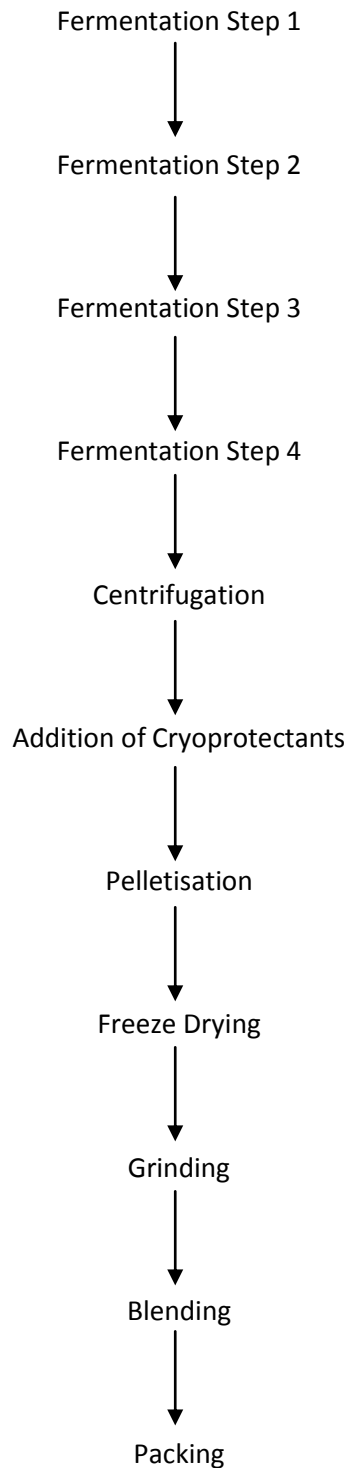
ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	YES	NO	
Free from other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i> (There are no nuts in this recipe, however CCL cannot guarantee that the raw materials entering the site are nut free.)	YES	NO	
Free from Sesame Seeds and Sesame Seed Derivatives	YES	NO	
Free from other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	YES	NO	
Free from Milk and Milk Derivatives (including lactose)	YES	NO	
Free from Egg and Egg Derivatives	YES	NO	
Free from Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (<i>wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass</i>)	YES	NO	
Free from Soya and Soya Derivatives	YES	NO	
Free from Lupin and Lupin Derivatives	YES	NO	
Free from Mustard and Mustard Derivatives	YES	NO	
Free from Celery or Celery Derivatives (including Celeriac)	YES	NO	
Free from Fish and Fish Derivatives	YES	NO	
Free from Molluscs and their Derivatives	YES	NO	
Free from Crustaceans and their Derivatives	YES	NO	
Free from Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	YES	NO	



ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Additives	NO	YES	E262,E331 & E900 are used in fermentation. E331 is used as Cryoprotectant.
Free from Antioxidants	NO	YES	E331 is used in fermentation and as Cryoprotectant.
Free from Ethylene Oxide	YES	NO	
Free from Gelatine	YES	NO	
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Maize / Corn and any Derivatives	NO	YES	Corn Starch used as a carrier.
Free from Legumes / Pulses	YES	NO	
Free from Rice and Rice Derivatives	YES	YES	Used at factory.
Free from Added Salt	NO	YES	Mineral Salts are used in Fermentation. E331 is used as Cryoprotectant.
Free from Added Sugar / artificial or natural sweeteners	NO	YES	Sugar is used as Cryoprotectant.
Free from Aspartame	YES	NO	
Free from BHA / BHT (E320 / E321)	YES	NO	
Free from Caffeine	YES	NO	
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Dextrose	YES	NO	
Free from Dioxins	YES	NO	
Free from MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	YES	NO	
Free from Nucleotides (E627, E630, E631, E635)	YES	NO	
Free from Polyols (sugar alcohols)	YES	NO	
Free from Benzoates (E210 / E219)	YES	NO	
Free from Sorbic Acid (E200, E203)	YES	NO	
Free from any other Preservatives	YES	YES	Used at factory.
Free from Ethanol	YES	NO	
Free from Honey	YES	NO	
Free from Lactose	YES	YES	Used at factory.
Free from Yeast and Yeast Derivatives	NO	YES	Yeast Extract used in fermentation.
Free from All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	
Free from Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	



PRODUCTION FLOW CHART



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".



MATERIAL SAFETY DATA SHEET

Section 1 Identification of the substance/preparation

Product name: Bifidobacterium Longum 100bn cfu/g

Product Code: P31985

Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Ingredients/Identity Information

Composition: Freeze-dried microbial cultures maybe blended with carrier.

Section 3 Possible Hazards

Classification: No specific risk is known when the product is correctly used. No harmful substances are contained according to Directive 67/548/EC and to Regulation (EC) No. 1272/2008 (CLP) for classification, labelling and packaging of substances and mixtures.

Section 4 Emergency and First Aid Procedures

Skin contact: Rinse with water.

Eye contact: Check for and remove any contact lenses. In case of contact immediately flush eyes with plenty of water for at least 15 minutes. Cold water may be used. Get medical attention if irritation occurs.

Inhalation: Not an expected route of exposure.

Ingestion: Rinse mouth with water. If irritation persists seek medical attention.

Section 5 Fire and Hazard Data

Extinguishing media: Non-flammable product. Use fire-fighter protection and adapted extinguishers for type of surrounding fire.

Special fire-fighting procedure: Not applicable.

Unusual fire or explosion hazard: Not applicable.



Section 6 Accidental Release Measures

Methods for Clearing Up: Dilute with water and mop up or absorb with an inert dry material and place in an appropriate waste disposal container. Finish cleaning by spreading water on the contaminated surface and dispose according to local and regional authority requirements.

Section 7 Storage

Handling: Avoid dust formation. Handle in accordance with good manufacturing practice.

Storage: Freeze-dried cultures should be stored below -17°C and kept in the original sealed pouches. Exceeding temperatures may reduce shelf life.

Specific end-user: Anyone.

Section 8 Control Methods/Personal Protection

Control parameters: Not required.

Personal protection: Not required. If irritation occurs, personal protection (e.g. glasses, mask and/or gloves) should be used.

Respiratory protection: Not required. If irritation occurs, personal protection (e.g. mask) should be used.

Hand protection: Not required. If irritation occurs, personal protection (e.g. gloves) should be used.

Eye protection: Not required. If irritation occurs, personal protection (e.g. glasses) should be used.

Skin protection: Not required. If irritation occurs, personal protection (e.g. mask and/or gloves) should be used.



Section 9 Physical and Chemical Properties

Appearance:	Brownish granulate mixed with a carrier giving an off-white blend with brownish particles.
Odour:	The cultures have a slight broth-like odour.
pH:	Newly made watery solution is approx. pH 6-7.
Boiling point:	No data available.
Flash point, °C:	Not applicable.
Flammability:	No data available.
Explosive properties:	No data available.
Oxidising properties:	No data available.
Vapour pressure:	No data available.
Relative density:	No data available.
Solubility:	Dispersible in water.
Water solubility:	Dispersible in water.
Partition coefficient: n-octanol/water:	No data available.
Viscosity:	No data available.
Vapour density:	No data available.
Evaporation rate:	No data available.
Other information:	No data available.

Section 10 Stability and Reactivity

Conditions to avoid:	High humidity and high temperatures.
Materials to avoid:	None.
Hazardous decomposition products:	Not known.

Product Code: P31985

Version: 1

Page 10 of 12



success starts with the finest ingredients...

Section 11 Toxicological Information

Skin contact:	May be irritating for sensitive persons.
Eye contact:	May be irritating for sensitive persons.
Inhalation:	Sensitivity may occur.
Ingestion:	May be irritating for sensitive persons.
Toxicological data:	May be irritating for sensitive persons.

Section 12 Ecological Information

Toxicity:	Readily degraded in the environment. Adverse ecological effects cannot be excluded if improperly handled or disposed (avoid product getting into natural environment).
Mobility:	No data available.
Persistence and degradability:	No data available.
Bio-accumulative potential:	No data available.
Results of PBT assessment:	No data available.
Other adverse effects:	No data available.

Section 13 Disposal Considerations

Waste disposal of product:	In compliance with national regulations.
Waste disposal of packaging:	Must be disposed in compliance with specific national regulations.

Section 14 Transport Information

ADR/RID:	Non- hazardous goods.
IMO/IMDG:	Proper shipping name.
(ICAO/IATA):	Non- hazardous goods.



Section 15 Regulatory Information

Labelling:	The product is not classified as “harmful” according to Regulation (EC) No. 1272/2008 (CLP) for classification, labelling and packaging of substances and mixtures.
Hazard pictogram:	Not required.
Hazard statement:	Not required.

Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator Job Title	QC Technician	Approver Job Title	R & D Nutritionist
<i>Adam Mulcahy</i> Adam Mulcahy (Dec 4, 2015)			<i>Emma Cattell</i>



P31985-Bifidobacterium Longum 100bn cfu g-Technical Dossier

Adobe Document Cloud Document History

December 04, 2015

Created:	December 04, 2015
By:	Emma Cattell (emma.cattell@c-c-l.com)
Status:	SIGNED
Transaction ID:	CBJCHBCAABAAY1b1bZHIRkwjLrmDX37E-ApdRDVXbUGy

“P31985-Bifidobacterium Longum 100bn cfu g-Technical Dossier” History

- Document uploaded by Emma Cattell (emma.cattell@c-c-l.com) from Reader
December 04, 2015 - 7:03:30 AM PST - IP address: 81.145.42.226
- Document emailed to Adam Mulcahy (adam.mulcahy@c-c-l.com) for signature
December 04, 2015 - 7:03:36 AM PST
- Document viewed by Adam Mulcahy (adam.mulcahy@c-c-l.com)
December 04, 2015 - 7:04:08 AM PST - IP address: 81.145.42.226
- Document e-signed by Adam Mulcahy (adam.mulcahy@c-c-l.com)
Signature Date: December 04, 2015 - 7:09:25 AM PST - Time Source: server - IP address: 81.145.42.226
- Document emailed to Emma Cattell (emma.cattell@c-c-l.com) for signature
December 04, 2015 - 7:09:25 AM PST
- Document viewed by Emma Cattell (emma.cattell@c-c-l.com)
December 04, 2015 - 7:23:32 AM PST - IP address: 81.145.42.226
- Document e-signed by Emma Cattell (emma.cattell@c-c-l.com)
Signature Date: December 04, 2015 - 7:23:41 AM PST - Time Source: server - IP address: 81.145.42.226
- Signed document emailed to Emma Cattell (emma.cattell@c-c-l.com) and Adam Mulcahy (adam.mulcahy@c-c-l.com)
December 04, 2015 - 7:23:41 AM PST