



Greg Corbishley – Head of Food Defence

WHO WE ARE



- 1963 – Bart Spices founded by Reg & Jo Bartlam
- 1986 – First with freeze dried herbs
- 1992 – Acquired by WT Foods & wet pastes launched
- 1998 – First with organic herbs and spices
- 2003 – Management buy out
- 2005 – First with Fairtrade & speciality ingredients
- 2010 – Acquired by Langholm
- 2012 – Bart Ingredients name change & Spoonkler cap design
- 2014 – Acquired OTP Foods
- 2015 – Food Defence Team formed
- 2017 – Acquired by Fuchs group, the German herb & spice meisters

Packer of dried herbs and spices, wet pastes, kitchen ingredients in retail pack units sold in UK under branded and own label format.

The first and only company to have had a UK product recall which has subsequently been rescinded.



INDUSTRY APPROACH TO DEALING WITH ALLERGENS IN SPICES

- 🕒 Risk assessment
specifications
assistance
- 🕒 Implementation and review
- 🕒 Extend your reach
- 🕒 Questions



EU RASFF ALERTS REVIEW



<https://webgate.ec.europa.eu/rasff-window/portal/>

Year	RASFF Allergen notifications	
	– all food categories	Herb & Spices category
2015	138	16
2016	113	5
2017	144	5

RISK ASSESSMENT



Understand the product

- ① know what you want
- ① know where it comes from
- ① know how it is processed
- ① know what use it is intended for



RISK ASSESSMENT



BART INGREDIENTS LTD. SINGLE DECLARED INGREDIENT RAW MATERIAL SPECIFICATION

ALLERGENS

Please note Bart Ingredients sites are nut free. Surveillance testing may be undertaken prior to product acceptance. Rejection due to allergen presence may be based upon ELISA testing unless this method has been proven to be inappropriate for the specific allergen in the product. * Site refers to product handling and storage areas.

Supplying Site to Bart Allergen (EU Food Information for Consumers Regulation No. 1169/2011)	Direct Incorporation			Cross Contamination				Comments	Present on site* (unopened)		
	Allergens present in the product		Handled on the same production line	Handled on site* (opened, processed etc)					Yes	No	
	Yes	No	Yes	No	n/a	Yes	No		Yes	No	
Peanuts											
Tree Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and queensland nut)											
Sesame seeds											
Milk											
Eggs											
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybridised strains)											
Soybeans											
Mustard											
Celery and/or Celeriac											
Lupins											
Sulphur dioxide and sulphites at concentrations greater than 10mg/kg or 10mg/litre, expressed as SO ₂											
Fish											
Crustaceans											
Molluscs (gastropods, bivalves or cephalopods)											

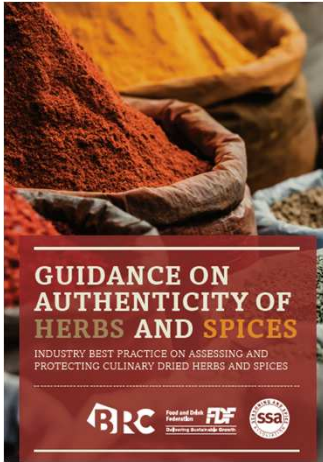
Product Title:		Bart Ingredients	
Supplier :		Product reference:	
		Supplier Product reference:	
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RISK ASSESSMENT



“The beginning of wisdom is to call things by their proper name.”

— Confucius



<https://www.fdf.org.uk/herbs-spices-guidance.aspx>

<https://www.esa-spices.org/index-esa.html/publications-esa>

ESA List of Culinary Herbs and Spices



Introduction

The ESA List of Culinary Herbs and Spices includes the most frequently traded dried herbs and spices with their most commonly used botanical names in Europe. The format of these herbs and spices, i.e. whole, chopped, ground or otherwise, does not have any significance to this list. Not all of these ingredients will be available in all European countries. It should be recognized that some ingredients may be used by customers for non-culinary purposes.

ESA Definition of Culinary Herbs and Spices

Culinary Herbs and Spices are edible parts of plants that are traditionally added to foodstuffs for either their natural flavouring, aromatic and/or visual properties.

Notes

- 1) The traditional names and definitions developed over time sometimes deviate from formal botanical definitions, for example aniseed and other seeds which are botanically fruits and white pepper which is sometimes defined as fruit while the botanical definition is seed.
- 2) The part of the plant regarded as a Herb is normally its leaves or the whole, soft part of the plant. Various parts of the plant are classified as Spices; the most used part of the plant are shown here.
- 3) The indigenous climate zone where herb and spice producing plants are grown are categorized as:
 - TR = tropical zone
 - TE = temperate zone
 - SU = subtropical
- 4) Red or green peppers in brine and capers in brine are generally defined as condiments.

If a dried culinary herb or spice is not listed here or has taxonomical name change, please contact the ESA secretariat to propose amendment to this list by the technical committee.

This is not intended to be a fully comprehensive list of every culinary herb and spice.

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Identify threat(s)

*consider what can go wrong naturally
consider what can go wrong deliberately*

Consider your controls

*would what you do address each threat identified
be honest
is your defence robust
is help available*

Recognise that threats change

be open to modify your actions

EXTEND YOUR REACH



Know your supply chain

- work with people you can trust
- work with people with shared values
- work together

Build a future

- ♥ long-term partnerships engender care



THANK YOU



Questions ?