## **Raspberry Flavour Product Specifications**



Blend of dried hibiscus flowers and fruit pieces, herbs with raspberry flavour

Ingredients

- hibiscus flowers
- apple bits
- rosehip peels blackberry leaves
- flavour
- liquorice root
- raspberry pieces
- rose petals
- Loss on drying [%] <5,0
- Acid insoluble ash [%] fruity
- Odour berry, fruity, juicy, sour
- Taste Raspberry red cup Infusion

If stored at a humidity of < 65% and a temperature <22°C, in closed packaging, protected from light.

Shelf life dry and free of insects, the shelf life is at least 18 months for flavoured tea and 24 months for non-flavoured tea, single herbs, spices and fruits.

Fluctuations in weight during storage period are possible and related to the natural properties of the raw material. The product conforms to the legal requirements of German and EU Food Law effective at the time.

Declaration of Compliance of delivery.

Especially with regard to German guidelines for tea, products similar to tea (infusion) their extracts and preparations, the European Residue Level Decree EEC 396/2005, the Decree on contaminants in foodstuff EEC 1881/2006, the EC Flavouring Regulation No. 1334/2008 and THIE's Recommended Microbiological Specification for Consumer Ready Products (dry).

With regard to regulation EC 1829/2003 and 1830/2003 the product does not contain GMO genetically modified organisms, is not consisting of or being produced of genetically modified organisms. The product does not contain BT-Maize or Roundup Ready Soya. The product has not been treated with ionizing or ultraviolet radiation.

Irradiation The product conforms to the commission implementing regulation (EU) No322/2014 in its current version at the time of delivery.

Fumigation The product has not been treated with ethylene oxide. With regard to fumigation the products conform to EEC 396/2005.

Product Specification THIE's recommended microbiological specification for herbal infusion. This values apply to herbal infusions, fruit melanges and spice blends and mix of them.

- (Dry) Aerobic Plate Count max. 1x10e7 CFU/g
- Yeast max. 1x10e5 CFU/g
- Mould max. 1x10e5 CFU/g
- E.coli max. 1x10e3 CFU/g
- Salmonella absent in 125g

## Preparation:

Fruit melanges, herbal and spice blends should be brewed for around 5 minutes by adding boiling water.

Specification

•	Calorific value	<1	kcal/100ml	
•	Fat	<0,1	g/100ml of which saturated fatty acids	<0,1 g/100ml
	Carbohydrate	<0,1	g/100ml of which Sugar	<0,1g/100ml
•	Protein	<0,1	g/100ml	
•	Salt	<0,01	g/100ml	

We herewith confirm that all tea products produced and marketed by us are suitable for human consumption, proper application provided. We point out that despite most careful quality controls and processing we cannot exclude that minor natural foreign bodies might occur. Deviating from this, original packed goods from the country of origin undergo no further in house processing and cleaning steps. The packaging material conforms to the legal requirements of German and EU Food Law effective at the time of delivery.

Especially with regard to the regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food, regulation (EC) No.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and regulation (EC) No. 10/2011 relating to plastic materials and articles intended to come into contact with food.

