

Strawberry Flavour Product Specifications



Flavoured blend of dried hibiscus flowers and fruit pieces with strawberry flavour

Product appearance List of Ingredients

- hibiscus flowers
- apple bits
- rosehip peels pineapple bits (pineapple, sugar, acidifier:
citric acid)
- flavour
- strawberry bits

1-7Cut size [mm]

Loss on drying [%] <5,0

Fruity Odour berry, fruity, juicy Taste Strawberry 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 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 Declaration 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.

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. THIE's recommended microbiological specification for herbal infusion.

NOP certified by BCS FDA-No. 16 65 65 54 702DE87 2105 0000 0053 0024 86 DE811181195 FSSC 22000 certified /DE-ÖKO-001

Product Specification

These values apply to herbal infusions, fruit melanges and spice blends and mix of them.

(Dry) Aerobic Plate Count max. 1×10^7 CFU/g

Yeast max. 1×10^5 CFU/g

Mould max. 1×10^5 CFU/g

E.coli max. 1×10^3 CFU/g

Salmonella absent in 125g .

Fat <0,1 g/100ml of which saturated fatty acids <0,1 g/100ml

Carbohydrate <0,1 g/100ml of which Sugar <0,1 g/100ml

Protein <0,1 g/100ml Salt <0,01 g/100ml

Preparation:

Fruit melanges, herbal and spice blends have to be brewed for at least 5 minutes by adding boiling water.

We herewith confirm that all tea products exported comply 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.

