

Blend Specification

Product Name: MANUKA LEAF, GINGER & LEMON

Product Status: ORGANIC

Ingredients in Descending order	Actual %	
Licorice Root	35%	
Ginger Root	18%	
Lemon Myrtle	12%	
Lemon (Whole)	8%	
Manuka Leaf	8%	
Slippery Elm Bark	7%	
Marshmallow Root	7%	
Fennel Seed (sweet)	5%	

Organoleptic:

Appearance: Free flowing beige cut pieces with green and yellow flecks Cut Size/Type: Typically 1mm to 2mm Aroma: Lemony, sweet, spicy, earthy and hint of fennel Flavour: Lemony, hit of fiery ginger, sweet, herbaceous and hint of fennel

Microbiological Criteria:

Maximum microbiological limits (cfu/g)		
TVC	<5 x 10 ⁷	
Salmonella	absent in 25g	
E.coli	<10 ³	
Yeast and mould	<5 x 10 ⁵	
Enterobacteriacae	<5 x 10 ⁴	

Chemical Criteria:

Aflatoxin Limits	B1	Total	
	5	10	
Ochratoxin A μg/kg	15		
Applies to: tree and vine fruit, chillies, ginger root,			
turmeric, nutmeg, liquorice root, paprika and peppercorns			

Ingredients are subject to routine microbiological analysis including aflatoxin and ochratoxin testing as above list. Certificates of Conformance are available on request for the finished blend

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Moisture: <u><</u> 12%

Foreign Bodies:

Target- Nil Foreign plant matter <2.0%

Metal Detection:

Metal detected at the following sensitivity Fe 3.5mm, Non Fe 5.5mm, S/S 5.0mm

Shelf Life Guidance

Products are supplied with a minimum of 6 months from the recommended Best Before End date (shown on pack). To maintain the product in best condition it is advisable to protect from exposure to pests and extremes of moisture, light, temperature and resealed well after use.

Packaging

Primary: Food Grade Polythene Liner (blue) Secondary: 2 ply paper sack, Product label, Internal plastic cable tie and cotton stitching Tertiary: Pallet- Wood/plastic, Shrink-wrap A4 Pallet Identification label incorporating Certificate of Conformance.

Allergen and Additive information

To the best of our knowledge this product is free from the following: Any bovine products or by products (including milk and milk derivatives) Eggs or egg derivatives Fish/crustaceans/molluscs and their derivatives Cochineal Gluten, wheat or wheat derivatives Maize or maize derivatives Soya or soya derivatives Artificial colours and artificial flavourings Added natural colours and natural flavourings Preservatives (including benzoates, sulphur dioxide and/or sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) etc) Antioxidants MSG and other glutamates Yeast or yeast extract Added salt and added sugars Peanuts, Peanut Oil or derivatives Other nuts and their derivatives including cold pressed nut derived oils Sesame seeds, sesame seed oil or derivatives Other seeds (with the exception of the species referred to on this specification) and their derivatives including cold pressed seed derived oils

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Added mustard including derivatives Added Celery including derivatives Lupin and Lupin derivatives Allergen advice: celery and mustard are handled on site.

GM declaration

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Organic Certification

The Organic Herb Trading Company holds organic certification with Soil Association Certification and with the Biodynamic Agricultural Association, covering importation, processing and distribution of organic products. Current copies of our organic certification documents are available online or on request.

Declaration

We declare that the information given is believed to be correct as of the date specified below.

Date of issue: 18/06/18 Issued by: Maria Charlton Position: Quality Manager

The content of this Specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment and testing protocols, in addition to any testing/sampling that has been undertaken by our suppliers.

However, due to the nature of this product it is not completely homogenous. Consequently, test results may not be entirely representative of the product throughout the batch. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses, for example, ready to eat.

Our quality and technical documentation does not - in any way – relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use. The data provided is for information only.