

Product Specification

Organic Moringa Leaf Powder

Product information

Botanical name	<i>Moringa oleifera</i>
Part of Plant	Leaf
Typical country of origin*	India
Status	Organic

*Please note that country of origin may differ from that specified.

Organoleptic Description

Appearance	Light to Mid Green coloured powder
Texture	Free flowing /0.25mm to 0.50mm
Flavour	Green, slightly astringent
Odour	Mild, green

Processing

Drying method	Warm air
Further processing	*

*Heat treatment may have been undertaken on a batch-specific basis

Analysis

Products are subject to routine organoleptic and microbiological analysis including aflatoxin and ochratoxin testing. Certificates of Conformance are available on request.

Maximum microbiological limits (cfu/g)		Mycotoxins (Aflatoxin and Ochratoxin)		
			B1	Total
TVC	<5 x 10 ⁷	Aflatoxin Limits µg/kg	5	10
Salmonella	absent in 25g		A	
E.coli	<10 ³	Ochratoxin	15	
Yeast and mould	<5 x 10 ⁵	Applies to: tree and vine fruit, chillies, ginger root, turmeric, nutmeg, liquorice root, paprika and peppercorns		
Enterobacteriaceae	<10 ⁴ – only applicable to powdered items			

* Microbiological limits based on EU pharmacopoeia standards for herbal infusions Category A.

Typical Nutritional Data per 100g (No reliable data available)

Energy (kJ)	
Energy (kcal)	
Carbohydrate (g)	
of which sugars (g)	
Fat (g)	
of which saturates (g)	
Protein (g)	
Fibre (g)	
Sodium (mg)	

Dietary suitability

This product is considered to be suitable for vegetarians and vegans.

Metal detection

All products are subject to routine metal detection.

Metal detector sensitivity	
Fe	3.5mm
Non-Fe	5.5mm
S/S	5.0mm

Packaging

	Kilo packs (below 5kg)	Bulk packs (above 5kg)
Outer Liner	Brown paper packet	White polypropylene sack/2 ply paper
Outer Seal	Polypropylene tape	Non re-sealable cable tie/stitching
Inner Liner	Food grade polythene liner	Food grade polythene liner
Inner Seal	Cellulose tape	Releasable cable tie

Shelf Life Guidance

Products are supplied with a minimum of 6 months to 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 after use.

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
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, Biodynamic Association Certification and USDA National Organic Programme, 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: 04/02/2021

Issued by: Emma Kitchen

Position: Product 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.