

Blend Specification

Product Name: ROOIBOS COCOA CHAI BLEND

Product Status: ORGANIC

Ingredients in Descending order	Actual %
Rooibos Leaf	25%
Cassia Bark	17%
Honeybush Leaf	15%
Cocoa Shells	15%
Orange Peel	13%
Cardamom Pod	10%
Clove Bud	5%

(% given for those ingredients specifically referenced in Product Name)

Organoleptic:

Appearance: Reddish brown Rooibos and Honeybush leaf interspersed with deep brown Cocoa shells, Orange peel, Cardamom pods and Clove buds

Cut Size/Type: Typically 3mm to 6mm/Fuso

Aroma: Aromatic, Chocolatey, Spicy and Citrusy

Flavour: Honey like, Chocolatey, Spicy and slightly citrusy

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
Enterobacteriaceae	<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

Moisture: \leq 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 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

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: 17/10/18

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.