

PRODUCT SPECIFICATION

Product Name	OREGANO
Product Code	1084

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	Greece
Product denomination (legal name)	Origanum vulgare
Description of the product	The dried separated leaves of the edible herb Oregano
Description of the process	Sun – dried and partially separated from the main stalk and cleaned at origin, sorted, sieved and passed over magnets, quality controlled.
Ingredients Declaration	Oregano (Herb).

Organoleptic values	Details	Method
Appearance	Leaves	Organoleptic
Colour	Bright Green	Organoleptic
Flavour	Highly aromatic and pungent flavor. When reconstituted with water the flavor and aroma will be comparable with that fresh Oregano. No off flavors or taints	Organoleptic
Odour	Similar aroma and taste as marjoram. No off odours or taints	Organoleptic
Texture	Leaves	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			11%	ISO 1442:1997
Volatile Oil (% v/w)		2.5%		ASTA 5.0
Acid insoluble ash (% w/w)			2%	ASTA 4.0
Ash content (% w/w)			8%	ISO 936:1998
Mycotoxins :				
Aflatoxin B1	<1ppb		<5ppb	ASTA 24.1
Aflatoxin total	<5ppb		<10ppb	ASTA 24.1
Ochratoxin	15ppb		30ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size	Range 95% minimum retained through 500 micron screen 100% passes through 2500 micron screen			Sieve Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)		190	270	Weighing
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0mm	5.0mm	5.0mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC	<10/6	10/6	ISO 4833:2003
Coliforms	<10/4	10/4	ISO 21528-2:2004
B. cereus	<1000	1000	ISO 7932:2005
E. coli	Absent	10/2	ISO 16649-1:2000
Salmonella	Absent in 25g	Absent in 25g	ISO 6579:2002
Yeasts	<10/5	10/5	BS 4285-3.6:1986
Moulds	<10/5	10/5	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)			
Lead	Max 10ppm	Zinc	Max100ppm
Copper	Max 50ppm		

Pesticide	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac / Paper bag
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 8Kg (Pack size may vary)
Bag weight	150g-200g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

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PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g	
kcal	308
kJ	1275
Protein (g)	11
Carbohydrate (g)	21.6
Sugar (g)	4.1
Fat (g)	10.3
Saturates (g)	2.7
Salt (g)	0.04

Calculation from Literature value using Nutrition Facts software.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	YES	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS, tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	YES	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	YES	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes

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The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the NutsinBulk. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

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