Product Specification Form

PRODUCT NAME	Peppermint Cut
PRODUCT CODE	81250
COUNTRY OF ORIGIN	Poland
INGREDIENTS	Peppermint Leaf
DRY LEAF APPEARANCE	Cut green leaf
LIQUOR APPEARANCE	Light Green
FLAVOUR PROFILE	Minty, Refreshing

STORAGE	Shelf Life	4 years
	Storage Conditions	Sealed, dry, out of direct sunlight,
		ambient temperature

ODCANIC / NON ODCANIC	Non Organia
ORGANIC / NON ORGANIC	Non-Organic

ALLERGENS		YES	NO
	Cereals and products thereof		✓
	Crustacea and products thereof		✓
	Eggs and products thereof		✓
	Fish and products thereof		✓
	Soybeans and products thereof		✓
	Peanuts and products thereof		✓
	Milk and Dairy products		✓
	Nuts and products thereof		✓
	Celery and products thereof		✓
	Mustard and products thereof		✓
	Sesame and products thereof		✓
	Sulphur Dioxide and Sulphates		✓
	>10mg/Kg		
	Lupin and products thereof		✓
	Molluscs and products thereof		✓

Preparation	Let water cool for 2 minutes, brew for 3-5 minutes.
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Suitability for	This tea is suitable for vegans and vegetarians as it does not contain any		
Vegans/Vegetarians	animals or animal products.		
GMO Radiation	All of our teas are free from GMO products and are free from any		
	radioactive materials used in such pro	ocesses.	
Microbiological Check	Our teas are subjected to random microbiological tests several times a		
Statement	year. They are tested to the following standard:		
	Total Plate Count	$\leq 10^{7}/g$	
	Yeasts	≤ 10⁴/g	
	Moulds	≤ 10 ⁵ /g	
	E. Coli	≤ 10²/g	
	Salmonella	absent in 125g	
Moisture Content (Loss on	≤ 10%		
Drying)			
Contaminants &	All our teas adhere to the standards set out in regulation (EC) No.		
Mycotoxins	1881/2006		
Pesticides	All our teas adhere to the standards set out in regulation (EC) No		
	396/2005		
Packaging EU Standards	All of our packaging adheres to the standards set out in EU regulation		
Statement	1169/2011 for the packaging and labelling of foodstuffs.		

Supplier has carried out a detailed risk analysis on potential for allergen contamination, YES		
foreign body risks, microbiological and chemical contamination and the influence on the		
final product quality		
Packaging System	Modified atmosphere or vacuum packing is not used for this product	
Additional Chemical	N/A	
Properties		

Nutritional Information	Per 100 grams
Energy (kJ/kcal)	
Total fat (g)	
of which Saturates (g)	
Carbohydrates (g)	
of which Sugars (g)	
Protein (g)	
Salt (g)	