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|  | PRODUCT DESCRIPTION | MOD 15. 04 |
| | | Rev 03 del 03/05/19 |
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| PRODUCT | THYME LEAVES -jar 200 g |
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| Name of product | THYME LEAVES |
| Origin | As per lot |
| Ingredients | Thyme leaves |
| TMC (minimum durability) | 24/36 months after packaging. |
| Storage conditions | Store at room temperature in a cool, dry place. |
| Packaging description | plastic jar |
| Packaging materials | According to our suppliers declarations, all the packaging materials used are suitable for food contact and comply with Reg. CE 1935/2004, Reg. CE 10/2011 and following modifications and integrations. |
| Labelling | Batch, minimum durability, net weight, storage conditions. |
| Allergens present in the product (Reg 1169/2011) | Not present |
| Allergens present in the manufacturing plant (Reg 1169/2011) | Cereals containing gluten, soy, tree nuts, peanuts, milk derivatives, celery, mustard, sesame seeds, crustaceans, sulphur dioxide/sulphites present in some products). |
| Allergens present in the packing line/area (potential cross-contaminations) (Reg 1169/2011) | Procedures were implemented to reduce the risk of cross contaminations. |
| OGM (Regg 1829-1830/03 CE) | The ingredients do not consist of GMOs and are not produced from GMOs. |
| Micotoxins | Product complies to Reg CE 1881/2005 and f.m.i. |
| Pesticides residulas | Product complies to Reg CE 396/ 2005 and f.m.i. |
| aW | < 0,80 |

Quality controls

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| Weight control | Weight control on package |
| Metal detector | Metal detector (td.2,5mm inox, d.1,8mm iron, d.2,5mm non iron) |
| Analysis | Accredited laboratories according to UNI EN ISO 17025:07 |

MICROBIOLOGICAL PARAMETERS(*)

| PARAMETER | MEASURE UNIT | TARGET | UNACCEPTABLE RESULTS |
|----------------------------|--------------|---------|----------------------|
| E. coli | Ufc/g | <10 | >100 |
| Sulphite reducing bacteria | Ufc/g | <10 | >500 |
| B. cereus | Ufc/g | <10 | >500 |
| Salmonella | 25/g | Assence | Presence |
| Listeria M. | 25/g | Assence | Presence |

(*)Le specifiche microbiologiche fanno riferimento a valori medi e indicativi, e non hanno validità di certificato di analisi.

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| Redatto AQ | Approvato | Rev 01 |
| Dr. C. Antonini | Dr A. Borghini | Data 21/07/2020 |