

MOKATE S.A. UL.KATOWICKA 265 A 43-450 USTRŃ TEL. +48/33/854 91 00 FAX. +48/33/854 91 39	FINISHED PRODUCT SPECIFICATION	ISSUE NO.:	1
		INDEKS SAP	3103854
		THE DATE OF ISSUE	10.09.2021
NAME	LOYD CHOCO CINNAMON. ORGANIC, FLAVOURED FRUIT-HERBAL TEA IN TEA BAGS	PAGE	1
CATEGORY	ORGANIC, FLAVOURED FRUIT-HERBAL TEA IN TEA BAGS		

1. General Requirements

- 1.1. The product must be of good quality, produced and stored according to sanitary principles (principles that comply with GMP and HACCP rules).
- 1.2. The product shall be delivered in clean vehicles and packaging. It must be free from off-odours, insects and foreign matter.
- 1.3. The product shall not contain any additives which are harmful/hazardous and may influence its colour, taste, odour or microbiological quality.
- 1.4. The product is free of GMO-source and/or irradiated components.
- 1.5. The product must be free from allergenic substances (according to PE/EU 1169/2011 with later amendments).
- 1.6. Plant pesticides according to PE/EU 396/2005 with later amendments.
- 1.7. Content of mycotoxins according to PE/EU 1881/2006 with later amendments.

2. Description

LOYD CHOCO CINNAMON. ORGANIC, FLAVOURED FRUIT-HERBAL TEA IN TEA BAGS

3. Purpose of using

Product in the form of beverage is ment to be use for general consumption.

4. Ingredients:

apple (39 %)*, rosehip*, roasted cocoa beans (10 %)*, orange peel (9 %)*, ginger*, cinnamon (9 %)*, natural cinnamon flavouring. *Certified organic.

5. Chemical and physical requirements

Parameter	Value / Tolerance	Unit / Method
Loss mass after drying	not more than 15	% /PN-ISO-1573
Content of acid insoluble ash (in HCL)	not more than 3	% / PN-ISO-930
Total ash	Nie więcej niż 13	% / PN-ISO-928
Content of foreign impurities (alive/dead insect and insect debris)	not allowed	PN-R-87027
Content of ferromagnetic impurities	not allowed	visual
Content of heavy metals:		
Cadmium	not more than 0,8	mg/kg
Lead	not more than 3,0	mg/kg

6. Sensory requirements

Parameter	Requirements
Appearance of the blend	Characteristic for this type of fruit-herbal infusion
Appearance of infusion	Characteristic for this type of fruit-herbal infusion
Taste of infusion	Characteristic for this type of fruit-herbal infusion, strange tastes not allowed
Smell of infusion	Characteristic for this type of fruit-herbal infusion, strange odours not allowed

7. Microbiological requirements

Parameter	Value / Tolerance	Unit/Method
Total count of microorganisms/ 1g	Not more than 10 ⁷	cfu/ ISO 4833
Moulds / 1g	Not more than 10 ⁵	cfu/ISO 21527
Yeast/ 1g	Not more than 10 ⁵	cfu/ISO 21527
Escherichia coli /1g	Not more than 10 ³	cfu/ISO 16649-2
Salmonella sp./25 g	absent	cfu/ISO 6579

8. Shelf life

24 months from the production day in the above mentioned storage conditions. Keep in a dark and dry place.

At ambient temperature (max 25°C) in original closed containers (RH<75%). Storage area has to be free from off- odours.

9. Transport

Product must be transported in clean and hygienic conditions using means of transport which are adapted for food transport, keeping wrappers from damages and negative environmental conditions.

10. General packaging

Packages and material packaging have to be unharmed, dried, cleaned, free, from off odour with unchanged quality and durability

11. Logistics

20 chamber infusion bags (each 2 g) in cardboard box

Quantity of pieces in transport packaging: 8

Quantity of transport packaging on the layer: 19



Quantity of the layers on the palette: 11

Quantity of transport packaging on the palette: 209

Quantity of retail packaging on the palette: 1672

EAN code of retail packaging: 5900396032201

EAN code of transport packaging: 5900396032263

	NAME/POSITION	SIGNATURE	DATE
PREPARED	Krzysztof Żukrowski/TECHNOLOGIST		10.09.2021
APPROVED	Krystyna Janasek/ RESEARCH & DEVELOPMENT MANAGER		10.09.2021