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MOKATE S.A. ULKATOWICKA 265 A 43-450 USTROŃ TEL. +48/33/854 91 00 FAX. +48/33/854 91 39	FINISHED PRODUCT SPECIFICATION	ISSUE NO.:	1
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NAME	LOYD FROSTY MINT. ORGANIC, FLAVOURED HERBAL-FRUIT TEA IN TEA BAGS	PAGE	1
CATEGORY	ORGANIC, FLAVOURED HERBAL-FRUIT 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 FROSTY MINT. ORGANIC, FLAVOURED HERBAL-FRUIT TEA IN TEA BAGS

### 3. Purpose of using

Product in the form of beverage is ment to be use for general consumption. Contains liquorice – people suffering from hypertension should avoid excessive consumption.

### 4. Ingredients:

rooibos (*Aspalathus linearis*) (31,5 %)\*, rosehip\*, apple (19 %)\*, spearmint leaf (*Mentha spicata*) (10 %)\*, lemon peel\*, cinnamon\*, liquorice root (3 %)\*, anise\*, natural peppermint flavouring, natural mint 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 herbal-fruit infusion
Appearance of infusion	Characteristic for this type of herbal-fruit infusion
Taste of infusion	Characteristic for this type of herbal-fruit infusion, strange tastes not allowed
Smell of infusion	Characteristic for this type of herbal-fruit infusion, strange odours not allowed

### 7. Microbiological requirements

Parameter	Value / Tolerance	Unit/Method
Total count of microorganisms/ 1g	Not more than 10 <sup>7</sup>	cfu/ ISO 4833
Moulds / 1g	Not more than 10 <sup>5</sup>	cfu/ISO 21527
Yeast/ 1g	Not more than 10 <sup>5</sup>	cfu/ISO 21527
Escherichia coli /1g	Not more than 10 <sup>3</sup>	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: 5900396032164  
EAN code of transport packaging: 5900396032225

	NAME/POSITION	SIGNATURE	DATE
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