

	PRODUCT SPECIFICATION	 
Item Code 306/002/0015 (15 kg) 306/402/0200 (200g)	PRODUCT NAME ROSEMARY 1 – 2 mm	Controlbody at origin Soil Association

1) GENERAL DESCRIPTION

Product	<i>Rosmarinus officinalis L.</i>
Origin	UE

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1387 kj 331 kcal
Carbohydrates	64.06 g
Proteins	4.88 g
Fats <ul style="list-style-type: none"> • Monounsaturated fats • Polyunsaturated fats • Saturated fats 	15.22 g 3.05 g 2.339 g 7.371 g
Minerals	2.65 g
Sodium	50 mg
Dietary fibre	42.6 g
Water	9.31 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried leaves of rosemary, with uniform cut 2 – 4 mm. Color grey green on one side, more clear on the other side
Smell	Characteristic aromatic, no off smell
Taste	Characteristic, no off taste
Composition	0,5% max Small parts of the same plant: 2% max Yellowish and blacken leaves: 5% max
Humidity	10% max
Alerts	None




4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Coliforms	< 10 ² ufc/g
Yeasts and Moulds	< 10 ⁴ ufc/g
Salmonella	Absent
Aflatoxin (B1-B2-G1-G2)	B1 < 2 ppb Totali < 4 ppb

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Jar in PET with caps in PET, double layer paper bag food grade
Net weight	200 g, 15 kg
Shelf -life	Best before date within 48 months from the production




9) SAFETY MEASURES

CAS registry number	7785-70-8 Empirical formula: C ₁₀ H ₁₆
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Pinene
Hazard statements	H226 H315 H319 H335
Prevention precautionary statements	P280

10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertollethia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
January 2020	January 2020	January 2020	May 2020

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