

PRODUCT SPECIFICATION



Item Code 315/001/0015 (15 kg)

PRODUCT NAME OREGANO 30 MESH

Controlbody at origin ICEA

1) GENERAL DESCRIPTION

Product	Origanum L.
Origin	Italy

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

Energy value	1109 kj - 265 kcal
Carbohydrates	68,92 g
 Of which sugar 	4,09 g
Proteins	9 g
Fats	4,28 g
 Monounsaturated fats 	0,72 g
 Polyunsaturated fats 	1,37 g
 Saturated fats 	1,56 g
Minerals	3,31 g
Sodium	25 mg
Dietary fibre	42,5 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Dried oregano leaves, uniform cut 30 mesh
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Foreign matters	Natural product: 0,5% max
	Sanitized product: 0,1% max
Composition	>4 mm: 0% max
	Between 3 mm and 4 mm: 1% max
	Between 0,5 mm and 3 mm: 98%
	<0,5 mm: 1% max
Humidity	10% max
Ashes	14% max
Essential oil	1,5 ml /100 g min

4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Enterobacteriaceae	<10 ² ufc/g
Moulds and yeast	<10 ⁴ ufc/g
Salmonellae	Absent

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	Double layer paper bag food grade	
Net weight	15 kg	
Shelf -life	Best before date within 60 months from the production	

9) SAFETY MEASURES

CAS registy number	78-70-6 Empirical formula: C ₁₀ H ₁₈ O
Safety data sheet	Yes
provided	
Legislation reference	Reg. CE 1272/2008
Active ingredient	Linalool
Hazard statements	H315
	H319
	H335
Prevention	P261
precautionary	P305+P351+P338
statements	

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production	Existing in the storage place	Existing risk of contamination
	·	line	5 .	
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Molluscs 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 (Amigdalus	NO	NO	YES	NO
communis L.), hazelnuts (Corylus avellana),				
walnuts (Juglans regia), cashew nuts				
(Anacardium occidentale), pecan nuts [Carya				
illinoesis (Wangenh) K.Koch], Brasile nuts				
(Bertollethia excelsia), pistachio (Pistacia				
vera), Macadamia nuts (Macadamia				
ternifolia) and derived products				
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	NO	NO	NO	NO
or 10 mg/l as SO ₂				

Editing	Control	Approval	Last revision
March 2017	January 2020	January 2020	May 2020