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1. PRODUCT NAME

TEA LOOSE LEAF

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Is derived solely from leaves, buds and tender stems of varieties of the *Carnellia sinensis* (Linnaeus O. Kuntze species.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tea leaves.

3.2. OTHER PERMITTED INGREDIENTS

N/A

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS


MAXIMUM LIMITS

Water extract (Min)	32% (m/m)
Total ash (Min-Max)	4-8% (m/m)
Water soluble ash (of total ash)	45% (m/m)
Alkalinity of water-soluble ash (As KOH)	1.0-3.0% (m/m)
Acid –insoluble ash (Max)	1.0% (m/m)
Moisture content (Max)	5.0% (m/m)
Crude fibre (Max)	16.5% (m/m)

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Leaf Color	The leaf size shall be pekoe (relatively small leaves) orange pekoe, broken pekoe, broken orange pekoe, broken tea, or blend of these with fannings and dust excluded.
Aroma	The aroma from dry tea shall be sweet, fresh and free from obnoxious or foreign odours.
Defects	Tea shall be free from sticks, stems and stalks.
Foreign matter	Shall have no foreign matter.

8. CONTAMINANTS

- 8.1. Shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).
- 8.2. The product shall comply with the Maximum Levels of the Codex general Standard for Contaminants and Toxins in Foods (Codex Stan: 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
N/A	

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade paper or equivalent packing that maintains the integrity sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1Kg.
Warranty at delivery location	4 Months.

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"