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1. PRODUCT NAME

TEA GREEN GUNPOWDER SENCHA

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Sencha is a Japanese green tea, specifically one made without grinding the tea leaves. The word "sencha" means "decocted tea, referring to the method that the tea beverage is made from the dried tea leaves. This is as opposed, for example, to "matcha" powdered Japanese green tea, in which case the green tea powder is mixed with hot water and therefore the leaf itself is included in the beverage. It is considered that the ideal color of the Sencha beverage is a greenish golden color.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Green Tea

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

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Tea , green, (Gunpowder, Sencha) characteristics	The tea shall be fully dry, uniform in color, clean and sound. The leaf size shall be a greenish golden color.
Aroma	The aroma from dry Tea , green, (Gunpowder, Sencha) shall be fresh and free from obnoxious or foreign odours and have no taint.
Defects	The tea shall be free from any extraneous matter.
Foreign material	The finished product shall be clean, sound, wholesome.
Infused leaf color and odor	The infused leaf shall be bright, uniform in color and possess a strong flavour.

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 plastic sealed 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 250
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"