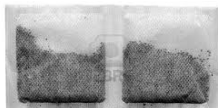
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1. PRODUCT NAME

TEA BAGS INDIVIDUAL ENGLISH BREAKFAST

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Tea bags, individual, English breakfast Is derived solely from leaves, buds and tender stems of varieties of the *Carnellia sinensis* or *Thea sinensis* species and consists of 70% leaf for aroma and 30% dust tea for colour packaged in individual bags.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Tea leaves

3.2. OTHER PERMITTED INGREDIENTS

None

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

- 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

Moisture content (Max)

≤ 7.0 %

QUALITY PARAMETERS

LIMITS

Water extract (Min)	≥ 32% (on dry basis)
Total ash (Min-Max)	4 - 8% (on dry basis)
Water soluble ash (of total ash)-Min	≥ 45% (on dry basis)
Alkalinity of water-soluble ash (As KOH)	1.0 - 3.0% (on dry basis)
Acid – insoluble ash (Max)	≤ 1.0% (on dry basis)
Crude fibre (Max)	≤ 16.5% (on dry basis)
Total polyphenols (min)	≥ 9 % (on dry basis)


7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Appearance

The tea shall be fully fermented, dry, uniform in color, clean and sound. 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.

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Aroma	The aroma from dry tea shall be sweet, fresh and free from obnoxious or foreign odours and have no taint.
Defects	The tea shall be free from sticks, stems, stalks and any extraneous matter.
Infused leaf color and odor	The infused leaf shall be bright, uniform in color and possess a sweet fresh odor.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The product 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	The product shall be made of a small, porous sealed bag containing tea leaves and used for brewing tea. Tea bags are commonly made of paper, silk or equivalent, also tea bags shall have an attached piece of string with a paper label at the top that assists in removing the bag.
Secondary packaging	Corrugated paper box sealed or equivalent packaging material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling
Primary packaging net weight	Up 2 g to 3 g.
Secondary packaging net weight	Up to 100 g to 250 g
Warranty at delivery location	Minimum 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"