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	TEA INSTANT ICED MIX SWEETENED		ED No: 04
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1. PRODUCT NAME

TEA INSTANT ICED MIX SWEETENED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



It is an extract processed from leaves, buds and tender stems of varieties of the *Camellia sinensis* or *Thea sinensis* species known to be suitable for making tea for consumption as a beverage. The extract is processed into powder form and is sweetened. All ingredients must be cold water soluble. Nutritive or non-nutritive sweeteners may be used in the pre-sweetened instant tea mixes. The nutritive sweeteners must be white, refined, granulated cane or beet sugar, honey, fructose, or a combination thereof. The non-nutritive sweeteners must be aspartame, saccharin, acesulfame-K, sucralose, or a combination thereof. The instant tea mixes may contain carbohydrate bulking agents which, when used, must be either maltodextrin or corn syrup solid.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Camellia sinensis or *Thea sinensis* leaves, buds and tender stems and sweeteners.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

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	LIMITS
Moisture	≤ 0.7 %
Titratable acidity	
If the extract is black tea	2.1 - 3.1 %
If extract is green tea	0.7 - 1.1 %

QUALITY PARAMETERS	LIMITS
N/A	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	The tea mix shall have a uniform distribution of ingredients with no aggregation of individual ingredients.
Colour	The product shall possess a typical light brown colour

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Aroma and odour	and shall be uniform in colour. The aroma shall be sweet, fresh and free from obnoxious or foreign odours. The tea mix shall have an odour characteristic of the flavour specified in the mix.
Foreign matter	The finished product shall be clean, sound, wholesome.
Storage and Transportation Temperature	15°C – 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
Energy	368 kcal
Carbohydrates	95 g
Protein	0 g
Fat	0 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade biodegradable 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	From 100 g to 500 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”

*Nutritional value depends on the type of sweeteners used in the product