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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | TEA LOOSE LEAF | ED No: 03 |
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1. PRODUCT NAME

TEA LOOSE LEAF

PRODUCT RISK

| | | |
|------------|---------------|-------------|
| LOW | MEDIUM | HIGH |
|------------|---------------|-------------|

2. DESCRIPTION



It is derived solely and exclusively from leaves, buds and tender stems of varieties of the *Carnellia sinensis* (Linnaerus O.Kuntze species).

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 | ≤ 7 % (m/m) |
| 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- 3 % (on dry basis) |
| Acid –insoluble ash (Max) | ≤ 1.0 % (m/m) |
| Crude fibre (Max) | ≤ 16.5 % (m/m) |
| Total polyphenols, (Min) | ≥ 9 % (m/m) |

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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 fanning 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 | Free from foreign matter and extraneous matter, free from living insects, moulds, filth, and adulterants |
| 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 | Food grade paper or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor 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 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"