

DATA SPECIFICATIONS

spices

Thyme

Spice



Product description

Thyme (Thymus Vulgaris)

Application

Individual taste

Packing Details, Shelf-life and storage

10kg net weight in kraft paper; 24 months from date of manufacture; Keep away from direct sunlight; Store in cool and dry place.

Sensoric

Green with some brown leaves, strong aromatic and Mediterranean taste.

Country of Origin

Turkey



PHYSICAL AND CHEMICAL STANDARDS

Ash	max. 10%
Moisture	7 - 12%
Acid Insoluble Ash	max. 1%
Particle size	min. 95% under 3500 micron; max.5% under 500 micron
Volatile Oil	min. 1.5%

INFORMATION ON RAW MATERIALS AND PRODUCTION PROCESS

Raw materials are neither irradiated nor genetically modified. The product does not contain raw materials of animal origin; thus, no BSE risk material.

GENERAL REMARKS ON ALLERGEN REGULATIONS

Allergen information is based on current legal guidelines and supplier specifications.

Cross-contaminations: Due to optimized production process and regularly cleaning of machinery, risk of allergen cross-contamination (e.g. dust) is minimized.

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.