## PUKKA HERBS FINISHED PRODUCT SPECIFICATION PH-SPEC-TEAS-018



## **SPECIFICATION APPROVAL**

On agreement of this specification <u>no changes</u> to the product specification must be made without prior written agreement from Barry Moore Quality Manager.

Product name	Organic After Dinner tea
Product code number	P531

Product specifications					
Ingredients	Roasted chicory root 20%* Cichorium intybus Aniseed 20%* Pimpinella anisum Fennel seed 20%* Foeniculum vulgare Licorice root 12%* Glycyrrhiza glabra Cardamom seed 8%* Elettaria cardamomum Ginger root 8%* Zingiber officinale Orange peel 8%* Citrus sinensis Roasted Dandelion root 4%* Taraxacum officinale *organic				
Country of Origin of raw materials	Product of more than one country				
Weight of herb in tea	Max	Min	Average		
bag:	+1%	-1%	1.8g		
Weight of tea in box	36g				
Number of tea bags	20 per pack				
Tea bag	Oxygen bleached paper (Chlorine free)				
Envelope (C27)	60gsm clay coated paper laminated to 20gsm PE				
Tag (C27)	190gsm tea bag board				
String	Cotton				
Tests required	Test method Specification Permissible variation				
Raw material	1 10 1110111101110111111111111111111111		None		
specification	Ph Eur <sup>3</sup> or API <sup>1</sup> 1990				
Tea Colour	Organoleptic	Reddish brown	Yes		
Tea Odour	Organoleptic Sweet odour, roasted chicory				
Tea Taste	Organoleptic Bitter sweet, characteristic roasted taste				

Particle size/viscosity	Sieve	2mm cut	None
Microbial compliance	ISO	Ph Eur	None
for raw material	Microbiological method	6.7.5.1.8; Cat A	
Heavy metals for raw materials	ICP-MS <sup>4</sup>	(EC) No. 629/2008	None
Aflatoxins for raw materials	HPLC <sup>6</sup>	EC <sup>7</sup> 1881/2006	None
Organic compliance	Documentation	EU <sup>8</sup> (EC) No 834/2007, No 889/2008 USDA: NOP	None
BBD/Expiry	Stability test if available	3 years	None

Label requirements		
Label applier SA approved	oved Yes. Documentation held on file	
Soil Association	Yes (ref: P8357)	
Organic Certification		
(834/2007 & 889/2008)		
USDA NOP organic	Yes (ref: NOP8357)	
certification (Certified by SA		
Certification UK Ltd)		
JAS certification	No (Pending)	
Special instructions	BBD and Batch printed on base of carton	
Bar code	5065000523909	
Language	English (Ingredients in English / Dutch / Danish	
	/ Norwegian / Swedish / German)	

Fill requirements	
Special instructions	Tag and string to be firmly attached. Bag to be
	filled correctly

Container requirements	
Carton	FSC, material from mixed sources, SA-COC-

Ayurvedic Pharmacopoeia of India

British Pharmacopoeia

European Pharmacopoeia

Inductively Coupled Plasma Mass Spectrometry

National Sanitation Foundation / American National Standards Institute

High Performance Liquid Chromatography

European Commission

European Union

	001849	
Cellophane	No	
Glue	EVA hot melt adhesive for packaging -	
	approved for packaging of food according to	
	FDA guidelines 175.105	

Outer Packaging requirements			
Material	TBC		
Size	L 247 mm x W 75mm x H 155mm		
No of products per outer	4		
Outer bar code	5065000523787		
Outer label; generic	Product name, pukka web address, organic certification, SA logo, Org Cert UK 5, volume in box		
Outer label; specific	NA		

Artwork approval	
Artwork location	Server
Artwork image	·
· ·	

LOGISTICAL INFORMATION	
Qty per inner box:	20 sachets per retail carton box
Qty per outer box	4 cartons per case
Cardboard boxes Per Pallet Layer (TI):	24
Layers Per Pallet (HI):	17
Units Per Pallet:	408
Trays Per Pallet:	NA

Pallet Height:		NA		
STORAGE & SHELF LIFE	INFORMAT	ION		
Storage Temperature	MIN	0℃	MAX	30℃
Storage Requirements		Store in dry place out of direct sunlight		
Detail Any Special Storage Requirements		Below 30°C		
Total Shelf Life		3 years		
Legislative compliance				

Legislative compliance				
This product conforms with (indicate all that apply):				
	Consumer Protection Act	$\checkmark$	Trades Description Act	
$\checkmark$	Weights and Measures Legislation	on		
	MCA/FDA Licensed Use		EU Traditional Herbal Directive	
$\checkmark$	EU and UK Food Legislation	☑ EU	Health Claims Directive1924/2006	
$\checkmark$	EU GMO Regulation 1829/2003			
$\checkmark$	Food Safety Act 1990 including General Food Hygiene Regulations			
$\checkmark$	☑ EU Food Supplement Directive 2002/46			
	Other (specify):			

FOOD INTOLERANCE DATA & ALLERGEN LABELLING			
Is the Product Free From:	YES	NO	SOURCE/DETAIL
Nuts and nut products thereof	Х		There are no nuts on site and
(including any possible sources of			no nuts in recipe, however we
cross-contamination)			cannot guarantee nut free.
Cereals containing gluten and	Х		
products thereof			
Crustaceans and products thereof	Х		
Eggs and products thereof	Х		

Fish and products thereof	Х		
Peanuts and products thereof	Х		There are no nuts on site and
			no nuts in recipe, however we
			cannot guarantee nut free.
Soybeans and products thereof	Х		
Milk and dairy products (including	Х		
lactose)			
Celery and products thereof	Х		
Mustard and products thereof	Х		
Sesame seeds and products thereof	Х		
Sulphur dioxide and sulphite at	Х		
concentrations >10mg/kg or			
>10mg/litre			
Wheat and products thereof	Х		
Maize and products thereof	Х		
Fruit and fruit derivatives	Х		
Vegetable and vegetable derivatives	Х		
Yeast and yeast derivatives	Х		
FOOD ADDITIVES			
Is the Product Free From :	YES	NO	SOURCE/DETAIL
Additives	Х		
Azo and Coal Tar Dyes	Х		
Glutamates	Х		
Benzoates eg Sodium benzoate	Х		
BHA/BHT	Х		
Sulphites	Х		
Potassium sorbate	Х		
Dioxins	Х		
Aspartame	Х		

PRODUCT SUITABILITY			
Is the Product Suitable for :	YES	NO	SOURCE/DETAIL
Vegetarians	Х		Every one of our products is suitable
			for vegetarians
Ovo-lacto Vegetarians	Х		
Vegans	Х		
PROCESSING STATEMENTS			,
Statements	YES	NO	SOURCE/DETAIL
Have the products, packaging or any		Х	
compound ingredients been irradiated			
Have the products, packaging or any		Х	
compound ingredients been tested on			
animals			

Current version	02	
Date of change	02.09.2010	
Reason for change	European Pharmacopeia, name change approved	

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Have any of the products, packaging or

any compound ingredients been derived

from or manufactured with GMOs

Specification Prepared By:	Gosia Silska	
Position:	QC Technician	
Date:	02.09.2010	

Specification Approved By:	Barry Moore	
Signature:		
Position:	QC Manager	
Date:	02.09.2010	