

**Producer/ distributing
company**

J. T. Ronnefeldt KG
Ronnefeldtplatz
27726 Worpswede
Germany

Tel.: +49 4792 93 29 66
cmueller@ronnefeldt.de

Product name/ trade nam

TeaStar® Jasmine Pearls

Ident. No./ article No.

12380

Country of origin/ customs tariff No.

People's Republic of China 09021000

Declaration

Flavoured green tea

Shelf life/minimum durability

36 months

Storage conditions

dry, cool $\leq 25^{\circ}\text{C}$, protect from direct sunlight and extraneous odours and a relative humidity of approx. 60%

Product description

The product contains dried parts of plants. Details are to be taken from the list of ingredients.

**List of ingredients in
descending order**

Ingredients
Green tea
Jasmine flowers

Flavours

Flavour	Type
none	

Size

1 BAG@100 GR



Treatment

Process	treated	untreated
CO ₂ - disinfestation		x
Thermal disinfection		x

Intended application

Food. The product has been produced in accordance with the German and European Union valid guidelines. The product is fit for human consumption in case of correct preparation as described on the

Nutritional value

Average nutritional value per 100 ml serving

Energy [kJ/kcal]	3/<1
Fat [g]	<0,1
Of which saturated fatty acids [g]	<0,1
Carbohydrates [g]	0,2
Of which sugar [g]	<0,1
Protein [g]	<0,1
Salt [g]	<0,01

Analysis parameter: brewed infusion; 3g in 200ml, 5min brewing time

The nutritional values are subject to the fluctuations usual with natural products.

Sensory characteristics

Appearance	Smell/Odour	Taste	Particle size
Green tea leaves, small balls	Jasmin	Aromatic, grassy, adstringent, jasmin	Leaf tea

Foreign particles

max. 2% nonmetal, not harmful to health
The product is virtually free from visible moulds of mould or insects.

Evaluation of final product

Food according to Art. 2 Reg. 178/2002/EU or §2 Abs. 2 LFBG in relation to medicinal products and relative to food supplements and "Novel food"



TEA EXCELLENCE SINCE 1823

Allergens

Allergens according to LMIV appendix II Reg. (EU) No. 1169/2011	Is included (yes/no)
01. Cereals containing gluten ¹	no
02. Crustaceans and products thereof	no
03. Egg and products thereof	no
04. Fish and products thereof	no
05. Peanut and products thereof	no
06. Soya and products thereof	no
07. Milk and products thereof (incl. Lactose)	no
08. Nuts ²	no
09. Celery and products thereof	no
10. Mustardseeds and products thereof	no
11. Sesam seed and products thereof	no
12. Sulphur dioxide and sulphites ³	no
13. Lupine	no
14. Molluscs	no

¹ Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof
(products are a.o. sugars produced from starch i.e glucose syrup, dexrose etc.)

² Shell fruits: almond (*Amygdalus communis* L.) hazel nut (*corylus avallena*), walnut (*juglans regia*), cashew nut (*Anacardium occidentale*), peanut (*Carya illinoiesis*), Brazil nut (*Bertholletia exelsa*), pistacio (*Pistacia vera*), macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof.

³ Sulphur dioxide or sulphites in a concentration of more than 10mg/kg or 10ml/l expressed as SO₂.

In the data given above, we have indicated by Yes where a component is known to be present or by No where a component is not known to be present. Although all reasonable care has been taken in making these conclusions, the latter should not be considered.

Pesticides

In accordance with European guidelines Reg. EU 396/2005 in valid version

General remarks

We herewith assure the correctness of all data and we commit ourselves to fulfill all data give in this product specification.

The product is in conformity with all legal provisions of Germany and the European Union, in it is at the time version.

The product and ingredients are free of genetically manipulated ingredients. The product needs no letterings with respect to the respective Germany and European laws in there at the time version. Batch sampels will kept the expiry of the best before date. For Food safety and quality reason herbal and fruit infusion have to be brewed with boiling water and the brewing time has to be 5 minutes at least. This document was issued electronically and is therefore valid without signature.