

|   |   |   |             |              |                         |                        |            |            |               |                      |            |             |
|---|---|---|-------------|--------------|-------------------------|------------------------|------------|------------|---------------|----------------------|------------|-------------|
| Producer/distributing company           | J. T. Ronnefeldt KG<br>Ronnefeldtplatz<br>27726 Worpswede<br>Germany  | Tel.: +49 4792 93 29 66<br>cmueller@ronnefeldt.de |             |              |                         |                        |            |            |               |                      |            |             |
| Product name/trade name                 | GA Tangy Lemon®   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Ident. No./article No.                  | 20170   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Country of origin/customs tariff No.    | Germany   | 21069092  |             |              |                         |                        |            |            |               |                      |            |             |
| Declaration                             | Flavoured fruit infusion  |   |             |              |                         |                        |            |            |               |                      |            |             |
| Size                                    | 1 BAG@100 GR  |   |             |              |                         |                        |            |            |               |                      |            |             |
| Shelf life/minimum durability           | 36 months   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Storage conditions                      | dry, cool ≤ 25°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 | <table><tr><td>Ingredients</td></tr><tr><td>Apple pieces</td></tr><tr><td>Sweet blackberry leaves</td></tr><tr><td>Acidifier: citric acid</td></tr><tr><td>Flavouring</td></tr><tr><td>Lemon peel</td></tr><tr><td>Rose hip peel</td></tr><tr><td>Roasted chicory root</td></tr><tr><td>Sunflowers</td></tr><tr><td>Lemon grass</td></tr></table> |   | Ingredients | Apple pieces | Sweet blackberry leaves | Acidifier: citric acid | Flavouring | Lemon peel | Rose hip peel | Roasted chicory root | Sunflowers | Lemon grass |
| Ingredients                             |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Apple pieces                            |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Sweet blackberry leaves                 |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Acidifier: citric acid                  |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Flavouring                              |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Lemon peel                              |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Rose hip peel                           |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Roasted chicory root                    |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Sunflowers                              |   |   |             |              |                         |                        |            |            |               |                      |            |             |
| Lemon grass                             |   |   |             |              |                         |                        |            |            |               |                      |            |             |

**Flavours**

| Flavour | Type  |
|---------|---|
| Lemon   | Flavour (flavour, lemon fruit juice concentrate 0,14% |
| Lemon   | Natural lemon flavour with other natural flavours     |

**Treatment**

| Process                          | treated | untreated |
|----------------------------------|---------|-----------|
| CO <sub>2</sub> - 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]                   | 6/2   |
|------------------------------------|-------|
| Fat [g]                            | <0,1  |
| Of which saturated fatty acids [g] | <0,1  |
| Carbohydrates [g]                  | 0,3   |
| 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 |
|-----------------------------|-------------|---------------|---------------|
| Mixed dried parts of plants | Fruity      | Lemon, acidic | Coarse cut    |

**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"

**Allergens**

| <b>Allergens according to LMIV appendix II Reg. (EU)<br/>No. 1169/2011</b> | <b>Is included (yes/no)</b> |
|--|-----------------------------|
| 01. Cereals containing gluten <sup>1</sup>                                 | 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 <sup>2</sup>  | 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 <sup>3</sup>                             | no                          |
| 13. Lupine   | no                          |
| 14. Molluscs   | no                          |

<sup>1</sup> 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, dextrose etc.)

<sup>2</sup> Shell fruits: almond (*Amygdalus communis* L.) hazel nut (*Corylus avellana*), walnut (*Juglans regia*), cashew nut (*Anacardium occidentale*), peanut (*Carya illinoensis*), Brazil nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*), macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof.

<sup>3</sup> Sulphur dioxide or sulphites in a concentration of more than 10mg/kg or 10ml/l expressed as SO<sub>2</sub>.

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 samples 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.**